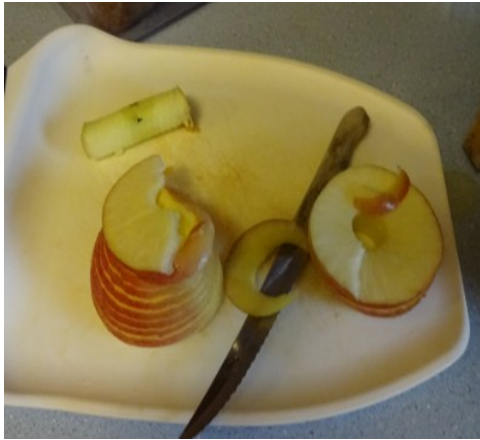
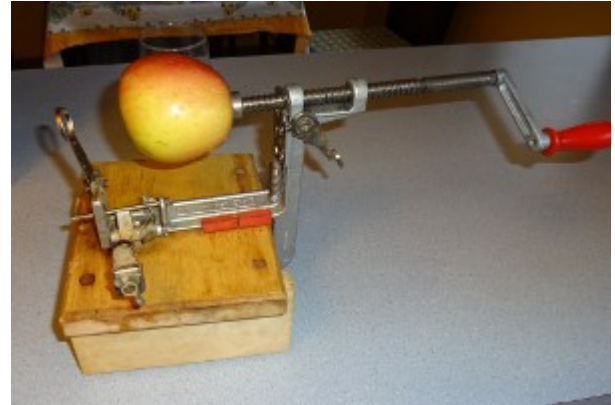


Dried Apples

4 large apples (6 to 7 oz each)

Wash and remove stickers from apples
Put on the corer slicer. You can peel but I just dry with the peels on
Throw away the core and slice the circle stack to create individual slices
Place on the drying racks. Mine comes with 4 racks and the 4 apples fills it.
Turn to 135 degrees it takes about 5 or 6 hours to dry. Let cool then put in a tightly sealed container. Theoretically lasts 6 to 12 months.
Ours rarely lasts more than a few days.



<http://www.lincolntent.com/GlutenFreeCaseinFree-Desserts.html>