

Baked Apple Skin Crisps with Orange Zest

Ingredients

- 3 cups of apple peels
- 1 tsp ground cinnamon
- 3 tbsp granulated sugar
- 1 orange peel zested

Instructions

1. Preheat oven 250 degrees
2. Line 2 baking sheets with parchment or silat mats
3. Combine orange zest, sugar and cinnamon in a small bowl
4. Toss peels with 1 tsp water and then toss with sugar mixture
5. Place peels in a single layer on baking sheets
6. Bake for 1-2 hours until curled and crisp
7. Cool and enjoy!

FOR MORE RECIPES VISIT : THECULINARYCURE.COM