

DISH		Apple Crisps	
Ingredients		Method	
Windfall Apples		<p>Peel the apples and remove and bad spots then cut in quarters and remove the core. Now slice as thin as possible and lay out in a dehydrator let them dry for 6-8 hours till crisp.</p> <p>Alternatively lay the sliced apple on a baking tray and leave in a warm place for a day or 2 until dry and crisp, air flow is essential in the drying process.</p> <p>You can also peel and core the apples and slice into doughnut shape and put them on greased pole and hang in a warm place for 4-5 days until dry</p> <p>Once your Apples are very dry pack them in an airtight container and use within 6 months.</p>	