



In this recipe, we've used B-well Canola Oil to help the sugar cinnamon mix stick to the apple chips!

Here's why this is an ingredient for better living:



Apple Chocolate Chip Chips

Ingredients:

- + 4 green apples
- + 2 tablespoons B-well Canola oil
- + 1 teaspoon cinnamon
- + 2 teaspoons sugar
- + ¼ cup chocolate chips

Instructions:

1. Preheat the oven to 160°C.
2. Using a sharp knife, slice the apples into 5mm thick slices.
3. Arrange the apple slices in a single layer on a baking tray lined with parchment paper. Lightly coat with canola oil.
4. In a small bowl, combine the cinnamon and sugar. Sprinkle the mixture evenly over the apple slices.
5. Bake the apples for 2 hours or until they become crispy and dry.
6. Allow the baked apples to cool. Once cooled, pop into a packet or container with the chocolate chips to be served as a snack.

Lunchbox Tips:

- + Substitute sliced apples for pears if preferred.
- + Instead of slices, cut the apples into wedges and serve with **yoghurt mayo dipping sauce**. We love the combination of B-well Thick & Creamy Mayo with yoghurt in equal quantities.

Turn snack time into a **playful adventure** with the sweet surprise of apples - nature's sneaky treat for kids! **Packed with vitamins and natural goodness**, these crisp delights make for a delightful and nutritious indulgence.

