

Gill's Gourmet Gallery

Fruit crisps

A fabulous festive snack 🎄

Ingredients

1 apple medium
1 pear
1 teaspoon lemon juice
2 teaspoons soft brown sugar
1 level teaspoon cinnamon or mixed
Spice



Method

Slice the fruit with a mandolin, leave the peel on.
Arrange on greaseproof paper on a baking tray.
Drizzle a little lemon on each one and
Sprinkle with the sugar and spice.
Bake in the oven for 30 minutes, 130C fan.
Lift out turn the fruit over and bake for another 30 minutes until dry.
Lift out, cool and keep in an airtight container for up to 2 days or of
course nibble straight away!
You can omit the sugar if required.



