

APPLE-CHEDDAR CRISPS

- 4 Fuji Granny Smith, Gala or other firm, dense apples
- 4 oz Cabot Sharp Cheddar
- King Arthur Unbleached All-Purpose Flour

1. **PREHEAT** oven to 200°F.
2. **WASH** apples and slice into paper-thin (1/16 inch) rounds with mandoline or slicer.
3. **SLICE** cheddar thinly with cheese slicer.
4. **PLACE** cheddar slice on apple slice, coat one side of second apple slice with flour and lay on top of cheese, flour side down. Press down on edges to seal and to encase cheese.
5. **BAKE** on nonstick baking sheet for one hour| turn slices over and bake for approximately one hour more or until crisp. Let cool completely.

ADDITIONAL INFORMATION

Ingredients	4 Fuji Granny Smith, Gala or other firm, dense apples, 4 oz Cabot Sharp Cheddar, King Arthur Unbleached All-Purpose Flour
Course	Starters
Cuisine	American
Serving Size	4