

Oven dried Apple or Pear Slices

Equipment: Oven, wooden spoon, glass or ceramic bowl, cake cooling rack

Ingredients:

6 (500mg) vitamin C tablets, crushed

2 cups water

6 apples or 6 pears

Process: Preheat oven to 170 degrees F. To prepare anti-browning ascorbic acid bath, in a large non-reactive bowl dissolve the crushed vitamin C tablets in 2 cups of water.

Peel and core apples or pears. Cut into 1/4 inch slices. Place fruit in acid bath as they are cut, then soak for 10 minutes.

Pat the slices dry, arrange in a single layer on the cake cooling rack and set in oven. Prop oven door open with wooden spoon handle so moisture can escape. Dry in the oven until leathery: 5- 7 hours for pears, 3-4 hours for apples. Slices are fully dried when they don't stick together when you squeeze them in your hand.

Cool slices and condition them for one week in a covered glass container so the remaining moisture is evenly distributed. If you notice moisture on the sides of the jar, repeat the drying process. Fully dried apples or pears can keep in an airtight container for up to 1 year.