

Baked Banana Chips

Oscar · 28/09/2024



Prep Time

5 mins

Difficult

Easy

Servings

2 hrs 15 mins

Description

Easy and delicious banana chips

Ingredients

- - 2 just-ripe bananas
- sliced in 1/10-inch-thick rounds
- or more as needed - 1 teaspoon lemon juice
- or to taste

Instructions

1. Preheat the oven to 225 degrees F (110 degrees C). Line a baking sheet with parchment paper. Spread banana slices out onto the prepared baking sheet
2. making sure slices are not touching. Brush with lemon juice. Bake in the preheated oven for 90 minutes. Check bananas
3. lifting slices up to separate from the paper once or twice. Continue baking until bananas are dried out
4. 30 to 90 minutes more. Let bananas cool until crispy
5. at least 5 minutes. Recipe Tips If your bananas are too ripe
6. they'll be more difficult to slice. Slice into 1/4-centimeter slices if using metric units.If the bananas don't start to go crispy after 5 minutes of cooling time
7. pop them back into the oven for another 15 minutes.