

Choco Fever Dream

# Oven Dried Orange Slices – Easy Snack Recipe

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| **15 min**<br>Prep time | **2 h 30 min**<br>Cook time | **2 h 45 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 4 large navel oranges, washed and sliced 1/4 inch thick
- [ ] 2 tbsp granulated sugar (optional)
- [ ] 1 tsp sea salt
- [ ] 1 tsp lemon juice

### Optional Sweet Glaze

- [ ] 1 tbsp honey
- [ ] 1/2 tsp cinnamon

## Instructions

1. Preheat your oven to 225°F (107°C) and line a baking sheet with parchment paper.
2. Arrange the orange slices in a single layer, making sure they don’t overlap.
3. If using sugar or honey, lightly brush each slice or sprinkle sugar, then drizzle honey and sprinkle cinnamon if desired.
4. Place the tray in the oven and bake for about 1 hour, then rotate the slices and continue baking for another 1-1.5 hours, checking for a soft yet slightly golden edge.
5. Remove from the oven, let cool completely on a wire rack; the slices will crisp up as they reach room temperature.

### Nutrition per serving

| 70 kcal | 1 g | 18 g | 0 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- If slices are still pliable after 2½ hours, lower the heat to 200°F and add another 15-20 minutes.
- Store in a paper bag inside the container to absorb any excess moisture.
- For a spicy twist, add a pinch of cayenne after cooling.