

Easy Baked Banana Chips with Cinnamon Sugar - Addictive & Kid-Friendly

, so there's no need for a dehydrator.



OVEN
225°F

TIME
15 min

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INGREDIENTS

2-3 ripe bananas (firm, yellow with a few brown spots)

1-2 tbsp granulated sugar

¼ tsp ground cinnamon

Juice of ½ lemon (optional, prevents browning)

Optional Add-Ons:

Pinch of salt for balance

Maple sugar or coconut sugar for a refined sugar-free version

Dash of nutmeg or pumpkin spice for fall vibes

Instructions:

Preheat oven. Set to 225°F (110°C). Line two baking sheets with parchment paper or silicone mats.

Slice the bananas. Cut bananas into ¼-inch thick rounds. Try to keep them uniform so they bake evenly.

Toss or brush. In a small bowl, mix cinnamon and sugar. Optionally brush banana slices with lemon juice. Then either toss banana slices in the cinnamon sugar or sprinkle it on after placing them on the tray.

Arrange and bake. Lay slices in a single layer without overlapping. Bake for 1½ to 2 hours, flipping halfway through, until golden and crispy.

Cool and crisp. Let chips cool on the tray—they'll continue to firm up as they cool.

Tips for Success:

Use ripe but firm bananas. Overripe bananas will be mushy and won't hold their shape.

Low and slow baking helps them dehydrate instead of burn.

Let them cool completely before storing to keep them crisp.

Make extra-they disappear fast!

Storage & Leftovers:

Room Temp: Store cooled chips in an airtight container for up to 1 week.

Crisp them up again: If they soften, pop them back in a 200°F oven for 10-15 minutes.

Not freezer-friendly-these are best fresh and dry.

Serving Suggestions:

On their own for snacking

Sprinkled over yogurt or oatmeal

With a dip like Brownie Batter Dip

Paired with a cold glass of Blueberry Lemonade

More Snacks You'll Love:

No-Bake Monster Cookie Energy Balls

No-Bake Peanut Butter Oatmeal Bars

Chocolate Chip Cookie Bites

Final Thoughts:

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16. With a dip like : Brownie Batter Dip
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18. More Snacks You'll Love: Craving more no-fuss, sweet snacks? Try these:
19. No-Bake : Monster Cookie Energy Balls
20. No-Bake : Peanut Butter Oatmeal Bars
21. Chocolate : Chip Cookie Bites
22. Final Thoughts: These Cinnamon-Sugar Banana Chips are a perfect example of how simple ingredients can create something truly craveable. They're easy to make, naturally sweet, and endlessly snackable-your biggest challenge will be not eating the whole batch in one sitting.
23. Tried them? Tag @chefmaniac and show me how your banana chips turned out-or what fun twists you added!

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-baked-banana-chips-with-cinnamon-sugar-addictive-kid-friendly/>