

Zucchini Bread Recipes

Dried Orange Slices – Oven-Dried Citrus Snack

10 min Prep time	**2 h 30 min** Cook time	**2 h 40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 large fresh oranges, washed
- [ ] 1/2 tsp sea salt
- [ ] Optional: 1 tsp honey
- [ ] Optional: pinch of cinnamon or star anise

Instructions

1. Preheat the oven to its lowest setting, about 140°F (60°C). Line a baking sheet with parchment.



2. Slice the oranges into even rounds, about ¼-inch thick. Remove any seeds.



3. If you like, brush each slice lightly with honey and sprinkle a pinch of sea salt and optional spice.



4. Arrange the slices in a single layer on the sheet, leaving a little space between each.



5 Place in the oven and bake for 2-3 hours, turning once halfway through, until the slices feel dry to the touch but still slightly pliable.



6 Remove, let cool on a rack; they will crisp up as they reach room temperature.



Nutrition per serving

90 kcal	1 g	22 g	0 g
Calories	Protein	Carbs	Fat

Tips & notes

- If slices are still tacky after cooling, return to the oven for another 10-15 minutes.
- Store in a glass jar with a paper towel to absorb any remaining moisture.
- For a festive touch, dip the edges in melted dark chocolate after they cool.