

Zucchini Bread Recipes

# Dried Orange Slices with Honey & Juniper

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| **15 min**<br>Prep time | **6 h**<br>Cook time | **6 h 15 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **Mediterranean**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 4 large oranges, sliced 1/4" thick
- [ ] 2 tbsp honey
- [ ] 1 tsp crushed juniper berries
- [ ] 1 tsp lemon juice
- [ ] 1 pinch sea salt

## Instructions

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

2. Arrange orange slices in a single layer, drizzle with lemon juice, and bake for 3-4 hours, turning once.



3. Remove slices, brush lightly with honey, sprinkle crushed juniper and a pinch of sea salt, then return to oven for another 30-45 minutes until just tacky.



4. Let the slices cool completely on a rack, then store in an airtight jar. Enjoy as a snack or garnish.



### Nutrition per serving

| 120 kcal | 2 g | 29 g | 2 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- If the honey burns, lower the heat or finish under a broiler for a quick caramel.
- Ensure slices are not overlapping; crowding leads to uneven drying.
- For extra shine, glaze with a second thin honey layer after cooling.