



## Personal Peach Pies



1/12th of recipe (1 mini pie): 47 calories, 0.5g total fat (<0.5g sat. fat), 55mg sodium, 10g carbs, 1g fiber, 4.5g sugars, 1g protein

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**Prep:** 15 minutes    **Cook:** 10 minutes



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### Ingredients

12 small square wonton wrappers (stocked with the tofu in the refrigerated section of the supermarket)  
1 tbsp. cornstarch  
3 cups finely chopped peaches (fresh or thawed from frozen; no sugar added)  
2 tbsp. brown sugar (not packed)  
1 packet no-calorie sweetener (like Truvia)  
1/2 tsp. cinnamon  
Dash salt  
1 tbsp. light whipped butter or light buttery spread, room temperature  
Optional toppings: light whipped topping, additional cinnamon

### Directions

Preheat oven to 350 degrees. Spray a 12-cup muffin pan with nonstick spray.

Place a wonton wrapper into each cup of the muffin pan. Press it into the bottom and up along the sides.

Lightly spray wrappers with nonstick spray. Bake until lightly browned, about 8 minutes.

Meanwhile, in a nonstick pot, combine cornstarch with 1/2 cup water and stir to dissolve. Add all remaining ingredients *except* butter. Set heat to medium. Stirring frequently, cook until peaches have slightly softened and mixture is thick and gooey, 6 - 8 minutes.

Remove from heat, and stir in butter/buttery spread.

Spoon peach mixture into wonton cups, about 3 tbsp. each.

MAKES 12 SERVINGS

**HG Tip:** If you're not serving all of these the same day they're made, don't add the filling to the wonton cups. Store the cups at room temp in a sealable container or bag. Store the filling in the fridge in a sealed container, and fill the cups right before serving.

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