



Upside-Down Apple Pie



1/8th of recipe (1 slice): 80 calories, 0.5g total fat (0 sat. fat), 96mg sodium, 22.5g carbs, 2g fiber, 12g sugars, 0.5g protein

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

Cool/Chill: 5 hours



More: [Dessert Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

Ingredients

2 tbsp. cornstarch
8 cups peeled and thinly sliced Fuji or Gala apples (about 6 apples)
2 tbsp. [Truvia spoonable calorie-free sweetener](#) (or another no-calorie granulated sweetener; see *HG FYI*)
2 tsp. cinnamon
2 tsp. lemon juice
1/2 tsp. vanilla extract
1/4 tsp. salt
2 sheets (8 crackers) cinnamon graham crackers, finely crushed
Optional topping: natural light whipped topping (like [Skinny Truwhip](#) or [So Delicious CocoWhip! Light](#))

Directions

Spray a 9" deep-dish pie pan with nonstick spray.

In a large nonstick pot, combine cornstarch with 1 1/2 cups cold water, and stir to dissolve. Add all remaining ingredients *except* graham crackers. Mix well.

Set heat to medium. Stirring frequently, cook until apples have softened and mixture is thick and gooey, 12 - 15 minutes.

Carefully transfer filling to the pie pan, and smooth out the surface with the back of a spoon.

Let cool completely, about 1 hour.

Refrigerate until chilled and set, at least 4 hours.

Just before serving, sprinkle with crushed graham crackers.

MAKES 8 SERVINGS

HG FYI: Truvia spoonable calorie-free sweetener is about twice as sweet as sugar. If using a no-calorie granulated sweetener that measures cup-for-cup like sugar *instead* of Truvia, double the amount called for in this recipe.

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