



Mini Caramel Apple Pies



1/5th of recipe (3 mini pies): 87 calories, 2g total fat (0g sat fat), 72mg sodium, 16.5g carbs, 1g fiber, 6g sugars, 2g protein

Green Plan [SmartPoints](#)® value 2*

Blue Plan (Freestyle™) [SmartPoints](#)® value 2*

Purple Plan [SmartPoints](#)® value 2*

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



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

Ingredients

2 tsp. cornstarch
1 1/2 cups finely chopped Granny Smith apples
1/2 tsp. cinnamon
1/4 tsp. vanilla extract
1 packet natural no-calorie sweetener (like Truvia)
Dash salt
15 frozen mini phyllo shells (like [the kind by Athens](#))
1 1/2 tbsp. light caramel dip
1/4 oz. (about 1 tbsp.) chopped peanuts

Directions

Preheat oven to 350 degrees.

In a medium-large microwave-safe bowl, combine cornstarch with 1/4 cup water, and stir to dissolve. Add apples, cinnamon, vanilla extract, sweetener, and salt. Gently stir.

Microwave for 2 1/2 minutes, or until apples have softened, and mixture is thick and gooey.

Place shells on a baking sheet, and bake until lightly browned and crispy, 3 - 5 minutes.

Evenly distribute apple mixture among the baked shells.

In a small microwave-safe bowl, microwave caramel dip for 15 seconds, or until hot.

Drizzle caramel over the shells, and top with peanuts.

MAKES 5 SERVINGS

SmartPoints® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the **SmartPoints**® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

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