



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

[Click for WW Points® value*](#)

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



More: [Dessert Recipes](#), [Holiday 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

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.