



Ooey-Gooey Apple Pie Cones



1/5th of recipe (1 cone): 85 calories, 0.5g total fat (0g sat fat), 67mg sodium, 19g carbs, 0.5g fiber, 10g sugars, 1g protein

Green Plan [SmartPoints](#)® value 2*

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

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

Prep: 10 minutes **Cook:** 20 minutes

Cool: 1 hour



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

Ingredients

- 1 tsp. cornstarch
- 1 1/2 cups peeled and chopped Fuji apples
- 1 tbsp. granulated white sugar
- 1/8 tsp. vanilla extract
- Dash salt
- 1 tsp. cinnamon
- 5 sugar cones
- 1/2 cup plus 2 tbsp. Fat Free Reddi-wip (or natural light whipped topping)

Directions

In a small nonstick pot, combine cornstarch with 1/4 cup cold water, and stir to dissolve. Add apples, sugar, vanilla extract, and salt. Add 1/2 tsp. cinnamon, and stir well.

Set heat to medium. Stirring frequently, cook until apples have slightly softened and mixture is thick and gooey, 14 - 16 minutes.

Transfer to a medium bowl, and let cool completely, about 1 hour.

Just before serving, evenly distribute apple mixture among the cones, and top each cone with 2 tbsp. Reddi-wip.

Sprinkle cones with remaining 1/2 tsp. cinnamon.

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.)

*The **SmartPoints**® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the **SmartPoints**® trademark.