



## 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

**Green Plan [SmartPoints](#)® value 1\***

**Blue Plan (Freestyle™) [SmartPoints](#)® value 1\***

**Purple Plan [SmartPoints](#)® value 1\***

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



More: [Dessert Recipes](#), [Vegetarian Recipes](#), [30 Minutes or Less](#), [Four or More Servings](#)

## 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.

**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.