



## 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

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### 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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