



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

Green Plan [SmartPoints](#)® value 1*

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

Cool/Chill: 5 hours



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

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.

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.