



Upside-Down Peach-Blueberry Pie



1/8th of pie: 104 calories, 0.5g total fat (0g sat fat), 98mg sodium, 27.5g carbs, 3g fiber, 15g sugars, 1.5g protein

Green Plan [SmartPoints](#)® value 1*

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

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

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

Cool/Chill: 5 hours



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

Ingredients

3 tbsp. cornstarch
8 cups frozen peach slices (no sugar added), partially thawed
2 tbsp. Truvia spoonable calorie-free sweetener (or another no-calorie granulated sweetener; see *HG FYI*)
2 tsp. lemon juice
1 1/2 tsp. vanilla extract
1 1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. salt
1 cup blueberries (fresh or thawed from frozen with no sugar added)
2 sheets (8 crackers) low-fat honey 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. Stir to dissolve. Add all remaining ingredients *except* blueberries and graham crackers. Mix well.

Set heat to medium. Stirring frequently, cook until mixture is thick and gooey, 8 - 10 minutes.

Remove from heat, and gently fold in blueberries.

Transfer mixture to the pie pan. Let cool completely, about 1 hour.

Refrigerate until firm and chilled, 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.