



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

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.

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