



Scoopable Slow-Cooker Apple Pie



1/8th of recipe (about 3/4 cup): 64 calories, <0.5g total fat (0g sat. fat), 73mg sodium, 20.5g carbs, 1.5g fiber, 11g sugars, <0.5g protein

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Prep: 5 minutes **Cook:** 1 1/2 hours

Cool: 10 minutes



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Ingredients

8 cups peeled and sliced Granny Smith apples (about 8 medium apples)
2 tbsp. cornstarch
3 tbsp. [Truvia spoonable calorie-free sweetener](#) (or another natural brand that's about twice as sweet as sugar)
2 tsp. lemon juice
1 1/2 tsp. cinnamon
1 tsp. vanilla extract
1/4 tsp. ground nutmeg
1/4 tsp. salt
Optional topping: natural light whipped topping

Directions

Place apples in a slow cooker sprayed with nonstick spray.

In a medium bowl, combine cornstarch with 3/4 cup water. Whisk to dissolve. Add all remaining ingredients. Whisk well.

Pour cornstarch mixture over apples, and stir to coat.

Cover and cook on high for 1 1/2 hours, or until apples have softened and liquid has thickened.

Let cool and thicken, about 10 minutes.

MAKES 8 SERVINGS

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