



Very Cherry Pie Bites



1/12th of recipe (1 pie bite): 35 calories, <0.5g total fat (0g sat. fat), 48mg sodium, 7.5g carbs, 0.5g fiber, 2.5g sugars, 0.5g protein

Prep: 15 minutes **Cook:** 25 minutes

Cool: 10 minutes



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Ingredients

1 tbsp. cornstarch
1 1/2 cups frozen pitted dark sweet cherries (no sugar added), partially thawed and chopped
3 packets no-calorie sweetener (like Truvia)
1/4 tsp. vanilla extract
1/8 tsp. cinnamon
Dash salt
12 wonton wrappers (stocked with the tofu in the refrigerated section of the supermarket)
Optional topping: powdered sugar

Directions

In a nonstick pot, combine cornstarch with 1/3 cup water, and stir to dissolve. Add all remaining ingredients *except* wonton wrappers. Set heat to medium. Stirring frequently, cook until mixture is thick and gooey, 5 - 7 minutes.

Transfer mixture to a medium bowl. Let cool slightly, about 10 minutes.

Meanwhile, preheat oven to 375 degrees. Spray a baking sheet with nonstick spray.

Lay a wonton wrapper flat on a dry surface. Evenly distribute 1/12th of the cherry mixture (about 1 1/2 tbsp.) on the bottom corner of the wrapper.

Moisten all four edges by dabbing your fingers in water and going over the edges smoothly. Fold the top corner over the mixture so the top corner meets the bottom corner. Seal edges by pressing firmly.

Place on the baking sheet, and repeat to make 11 more pie bites.

Spray with nonstick spray. Bake until golden brown, about 15 minutes.

MAKES 12 SERVINGS

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