

Ideal® Apple Pie — Servings: 8 slices

Ingredients

1 prepared double pie crust
7 c baking apples, thin sliced, cored, peeled
1 tsp vanilla
1 c Ideal® No Calorie Sweetener
3 TBS flour
1 tsp cornstarch
3 tsp cinnamon
1/8 tsp salt



Directions

1. Preheat oven to 425° F; place one crust into a 9" pie pan
2. Place sliced apples into a large mixing bowl, sprinkle with vanilla, toss and set aside
3. Combine Ideal®, flour, cornstarch, cinnamon and salt in small bowl; sprinkle mixture over apples and toss; spoon apple mixture into pie crust
4. Place the second crust over the filling; seal edges, trim and flute; make small opening in top of crust for steam to escape during baking
5. Bake oven for 20 min; reduce temperature to 325° and bake an additional 20-25 min or until the top crust is golden; serve warm or chilled

Tips: Cover outer crust with foil towards end of baking to prevent burning. Serve with vanilla bean ice cream made with Ideal® and Ideal® whipped topping.

Per Serving: 200 Calories; 2 g Protein; 8 g Total Fat; 33 g Carbohydrates; 4 g Fiber; 10 g Sugar; 150 mg Sodium; 0 mg Cholesterol