

APPLE PIE

YIELDS:
12 servings

PREP TIME:
20 minutes

COOK TIME:
1 hour

TOTAL TIME:
1 hour 20 minutes

INGREDIENTS

PIE FILLING

- 1 whole, unbaked pie crust
- 3 whole large (or 4-5 small) Granny Smith apples, peeled, cored, and sliced thin
- ½ cup Splenda brown sugar mix
- ½ cup Splenda
- 1 tablespoon all-purpose flour
- ½ cup heavy cream
- 2 teaspoons vanilla extract
- ⅛ teaspoon cinnamon
- Whipped cream for serving

TOPPING

- 7 tablespoons unsalted butter
- ¾ cup all-purpose flour
- ½ cup Splenda brown sugar mix
- ¼ cup pecans (or more to taste)

DIRECTIONS

1. For the pie: Preheat oven to 375°.
2. Roll out pie dough and place it in a pie pan. Decorate the edges as desired.
3. Add apple slices to a large bowl. In a separate bowl, mix together the ½ Splenda brown sugar mix, ½ cup Splenda, 1 tablespoon flour, vanilla extract, and cinnamon. Pour over apples. Pour apples into pie shell.
4. For the topping: In the bowl of a food processor (or you can mix by hand) combine butter, flour, Splenda and brown sugar mix, and pecans (chop if you are not using a food processor). Mix until everything comes together in clumps. Pour topping over apples.
5. Attach foil to the edges and lay a piece of flat foil loosely over the top of the pie. Place pie pan on top of a rimmed cookie sheet and bake for one hour. At the end, remove foil and allow to finish baking and browning. Can bake for up to 15-20 minutes more if necessary.
6. Remove from oven when pie is bubbly and golden brown.
7. Serve with whipped cream.