

## **Apple Pie**

1 prepared double pie crust

7 cups baking apples, cored, peeled and sliced thin

1 cup Splenda®

3 tablespoons cornstarch

3/4 teaspoons cinnamon

1/4 teaspoon nutmeg

1/8 teaspoon salt

Preheat oven to 425°F. Place one crust in a 9-inch pie pan. Place sliced apples in a large mixing bowl and set aside. Combine Splenda, cornstarch, cinnamon, nutmeg and salt in a small bowl. Sprinkle mixture over apples and toss. Spoon apple mixture into piecrust. Place the second pie crust over the filling. Seal edges, trim and flute. Make small openings in the top crust. Bake for 40-50 minutes or until the top crust is golden. Makes 8 servings.

Nutrition information: 304 calories, 3 grams protein, 15 grams fat, 40 grams carbohydrate, 270 mg sodium.