

Rag Top Apple Tart

Submitted by Ellen C.

Crust:

1 box (15oz.) reduced fat
refrigerated piecrust

Topping:

1/3 cup Splenda®
1/2 teaspoon ground cinnamon

Filling:

4 cups thinly sliced peeled apples
1/2 cup Splenda
1/4 cup all-purpose flour
1 teaspoon ground cinnamon

Soften 1 piecrust as directed on box. Heat oven to 400 degrees. In medium bowl, mix 1/3 cup Splenda and 1/2 teaspoon cinnamon. Cut the second unrolled piecrust lengthwise in half while cold. Then cut into 1/4 inch slices. Separate pieces and toss with Splenda mixture. Set aside. Place softened crust in 10-inch tart pan with removable bottom or pie pan. Press crust to the bottom and up sides of pan. Trim edges if necessary. In large bowl, mix filling ingredients until apples are well-coated. Spoon into crust-lined pan. Sprinkle cut up crust mixture evenly over apples in pan. Bake 45–50 minutes or until apples are tender and crust is golden brown. Cool 1 hour before serving. Makes 8 servings.

Nutritional information per serving: 250 calories, 3 grams protein, 10 grams fat, 39 grams carbohydrate, 190 mg sodium.