



Slow-Cooker Peach Pie



1/8th of recipe (about 2/3 cup): 105 calories, 3g total fat (0.5g sat. fat), 82mg sodium, 20.5g carbs, 2.5g fiber, 17.5g sugars, 1.5g protein

Prep: 15 minutes **Cook:** 1 1/2 hours



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Ingredients

8 cups (about 8) thinly sliced peaches
1/4 cup brown sugar (not packed)
4 packets natural no-calorie sweetener (like Truvia)
1 tsp. cinnamon
1/8 tsp. salt
1/4 cup light butter, room temperature
Optional toppings: crushed graham crackers, light whipped topping, light ice cream

Directions

Place peaches in a slow cooker sprayed with nonstick spray. (A 4-qt. slow cooker is best.)

Add brown sugar, sweetener, cinnamon, and salt. Toss to coat. Add butter, and mix well.

Cover and cook on low for 1 1/2 hours, or until peaches have softened.

MAKES 8 SERVINGS

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