

# PieADay.com

## Sugar Free Splenda Apple Pie

### Ingredients:

Double crust  
7 Granny Smith Apples  
1 cup Splenda  
3 tbsp cornstarch  
3/4 tsp cinnamon  
1/4 tsp nutmeg  
1/8 tsp salt

### Directions

Start by preheating your oven to 425°F. Measure out your Splenda, and transfer to a bowl. Add your cornstarch, cinnamon, and nutmeg and mix together well. Peel, core, and slice your apples and put them in a bowl. Sprinkle your dry mix over your apple slices and toss until coated well. Empty your pie filling into your crust and dot the top with butter. Cover with your top crust and vent to your liking. Bake for an hour, lowering the temperature to 400°F and rotating 180 degrees, half way through. Allow to cool and serve.