

# **Crustless Slow Cooker Apple Pie a la Mode**



## **Ingredients for Crustless Slow Cooker Apple Pie a la Mode:**

- .2 1/4 pounds (about 6) apples (I like Honeycrisp), peeled, cored, and cut into 1/4-inch-thick slices**
- .1/3 cup packed light brown sugar**
- .1 tablespoon cornstarch**
- .1 teaspoon ground cinnamon**
- .1/4 teaspoon ground nutmeg**
- .4 cups nonfat frozen vanilla yogurt, for serving (I like Stonyfield)**

## **Directions for Crustless Slow Cooker Apple Pie a la Mode:**

**1. Place the apples, brown sugar, cornstarch, cinnamon, and nutmeg in a slow cooker. Stir to combine.**

**2. Cover and cook on high for 2 hours or on low for 4 hours, until the apples are bubbling and tender.**

**3. To serve, put 1½ cup of the apples in each of 8 small bowls. Top each with 1½ cup frozen yogurt.**

**Recipes for Crustless Slow Cooker Apple Pie a la Mode is from Skinny Taste, Image is from Amy's Healthy Baking**