

## Apple Pie

much lighter than traditional recipes!

1 cup flour + 5 tbsp.

2 tsp. sugar + 2 tbsp.

3 tbsp. reduced-calorie margarine; chilled & cut up + 2 tbsp. melted butter

2 tbsp. water, or more if necessary

4 medium apples, Macintosh, peeled and sliced thin

1/4 cup sugar

1 tbsp. cornstarch

1/2 tsp. cinnamon

1/3 cup uncooked old-fashioned oats

Preheat oven to 400. To make the crust, combine 1 cup flour and 2 tsp. sugar in a large bowl. Add 3 tbsp. chilled margarine and mix together by hand, until mixture resembles coarse meal. Add cold water, 1 tbsp. at a time and mix until manageable dough forms. Press dough into 9" pie pan and up sides too. Pinch the edges to form decorative rim.

To make filling, combine apples, 1/4 cup sugar, cornstarch and cinnamon in a large bowl; toss to coat apples. Arrange mixture in pie crust. Combine oats, 5 tbsp. flour, 2 tbsp. sugar and melted margarine in a small bowl. Sprinkle over apples. Bake until tender and crumb toppings are golden brown, about 45-50 minutes. Cool 30 minutes before slicing.

8 slices @ 4 points per slice