

Dessert

Blueberry Crumble Pie

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Servings: 8

5 cups fresh or frozen blueberries
1 (9-inch) reduced-fat graham cracker crust
1/4 cup + 2 tablespoons Truvia Baking Blend
3 tablespoons all-purpose flour
1 1/2 teaspoons vanilla extract
1/4 teaspoon grated lemon rind
1 container (8 ounce) low-fat sour cream
1/4 cup dry breadcrumbs
1 1/2 teaspoons Truvia Baking Blend
1 tablespoon margarine, melted

Preheat oven to 375 degrees.

Place the blueberries in the crust. Set aside.

Combine the Truvia, flour, vanilla, lemon rind and sour cream. Spread over the blueberries.

In a separate bowl, combine the breadcrumbs, Truvia, and margarine. Sprinkle over the sour cream mixture.

Bake for 40 minutes or until set and the crumbs are lightly browned.

Cool for 1 hour on a wire rack.

Per Serving (excluding unknown items): 44 Calories; 2g Fat (39.1% calories from fat); 1g Protein; 5g Carbohydrate; trace Dietary Fiber; 1mg Cholesterol; 50mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Fruit; 1/2 Fat; 0 Other Carbohydrates.