Not-So-Sinful Sundae Pie

Ingredients

- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 cup all-purpose flour
- 5 tbsp margarine or butter, melted
- 1/4 cup firmly packed brown sugar
- 1 quart fat-free or low-fat vanilla frozen yogurt, softened
- 2 cups any combination of fresh fruit, such as sliced bananas or blueberries and strawberries (halved)
- Fat-free hot fudge topping or berry-flavored fruit syrup (optional)

How to make it

- 1. Heat oven to 350°F.
- 2. Lightly grease 9-inch pie plate.
- 3. In medium bowl, combine oats, flour, margarine and sugar; mix well.
- 4. Press mixture firmly onto bottom and sides of pie plate.
- 5. Bake 18 to 20 minutes or until golden brown.
- 6. Cool completely on wire rack.
- 7. Spoon frozen yogurt into cooled crust, spreading evenly.
- 8. Cover and freeze 5 hours or until firm.
- 9. Remove pie from freezer 10 to 15 minutes before serving.
- 10. Cut into wedges.
- 11. Top with fruit.
- 12. Serve with topping, if desired.
- 13. Store tightly covered in freezer.



PREP	COOK	TOTAL	SERVINGS
TIME	TIME	TIME	
10 min	20 min	30 min	8

Made with



Quaker® Oats-Old Fashioned