

Old-Fashioned Oatmeal Pie



Ingredients

- 2 eggs
- 3/4 cup granulated sugar
- 3/4 cup dark corn syrup
- 4 tbsp margarine or butter, melted
- 1 tsp vanilla
- 3/4 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/3 cup shredded coconut
- 2 tbsp all-purpose flour
- One prepared 9-inch pie shell, unbaked
- Ice cream or whipped cream (optional)

How to make it

1. Heat oven to 350°F.
2. In large bowl, beat eggs until foamy.
3. Gradually add sugar; mix well.
4. Add corn syrup, margarine and vanilla; mix well.
5. Add combined oats, coconut and flour; mix well.
6. Pour into prepared pie shell.
7. Bake 40 to 45 minutes or until center is set.
8. (Center should be firm when touched lightly with finger.)
9. Cool completely on wire rack.
10. Serve with ice cream or whipped cream, if desired.
11. Store tightly covered in refrigerator.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	40-45 min	50 min	10

Made with



Quaker® Oats-Old Fashioned