



# Black Bottom Pie

 **SERVINGS** image not found or type unknown

8

 **COOKING TIME** image not found or type unknown

60 min

Black Bottom Pie is rich and a yummy way to sweeten up the holidays. With a flaky crust, bittersweet chocolate, and chewy oats, this pie recipe is perfect for entertaining this fall and winter. With a thick layer of chocolate spread across the bottom, every bite is better than the last.

## Ingredients

- 1 ½ cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/4 cup heavy cream
- 4 oz bittersweet chocolate, chopped
- 3/4 cup packed light brown sugar
- 1/2 tsp kosher salt
- 5 tbsp unsalted butter, melted
- 1 cup dark corn syrup
- 1 tsp vanilla extract
- 4 large eggs
- Pie crust (store bought or homemade)

## Cooking Instructions

1. Position a rack in the center of the oven and preheat the oven to 350°F.
2. Toast the oats on a baking sheet for 5 minutes, stir, and put back in the oven to toast for another 5 minutes.
3. Set aside to cool.
4. Reduce the oven temperature to 325°F.
5. To make the chocolate layer, put the heavy cream in a sauce pan and bring to a boil over medium heat.
6. Remove from the heat, and add the chocolate pieces.
7. Make sure to mix together thoroughly so that the ingredients are combined evenly; let sit for 5 minutes.

8. Pour the chocolate mixture over the pie crust, and spread evenly; put the pie crust in the freezer to harden.
9. In a large bowl, mix together the brown sugar, salt, and melted butter.
10. Add the corn syrup, vanilla, and whisk to combine.
11. Add each egg one at a time, making sure to mix each one in thoroughly.
12. Stir in the cooled oats previously toasted.
13. Take the pie crust out of the freezer and place on baking sheet.
14. Pour in the filling.
15. Place the pie in the oven on the middle rack and bake for 50 minutes, checking periodically to make sure the pie is not burning.
16. The pie is finished when the center (filling) is firm to the touch but has some give.
17. Allow the pie to cool for roughly 2 hours on a wire rack.
18. Recommend serving with whipped cream.
19. Enjoy!