



Easy Apple Custard Pie

 **SERVINGS**

8

 **COOKING TIME**

75 min

Easy Apple Custard Pie is made in with three incredible parts, a flaky mild oatmeal crust, a warm and gooey filling, and a buttery textured topping. Together these three parts create a creamy and tender apple custard pie perfect to serve for the holidays and other celebrations.

Ingredients

Crust

- 1 ¼ cups all-purpose flour
- ¾ cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- ¼ cup firmly packed brown sugar
- ⅛ tsp salt (optional)
- 8 tbsp margarine or butter, melted
- 1 tbsp water
- 1 tsp vanilla

Filling

- 1 8 oz container reduced-fat or regular sour cream
- ⅔ cup firmly packed brown sugar
- ¼ cup all-purpose flour
- 4 egg whites or 2 eggs, lightly beaten
- ½ tsp ground cinnamon
- ⅛ tsp ground nutmeg
- 4 cups peeled, thinly sliced apples (4 to 5 medium)

Topping

- ¼ cup Quaker® Oats (quick or old fashioned, uncooked)
- ¼ cup firmly packed brown sugar

- 1/4 cup all-purpose flour
- 4 tbsp margarine or butter, chilled and cut into pieces

Cooking Instructions

1. Heat oven to 375°F.
2. For crust, combine flour, oats, sugar and salt in medium bowl; mix well.
3. Add margarine, water and vanilla; mix well.
4. Press mixture firmly onto bottom and sides of 9-inch glass pie plate, forming 1/4-inch rim around edge.
5. Bake 12 to 15 minutes or until light golden brown.
6. Cool completely on wire rack.
7. For filling, combine sour cream, sugar, flour, egg whites, cinnamon and nutmeg in medium bowl; mix well.
8. Add apples; mix well.
9. Spoon into cooled crust.
10. For topping, combine oats, sugar and flour in medium bowl; mix well.
11. Cut in margarine with pastry blender or two knives until mixture is crumbly.
12. Sprinkle over filling.
13. Bake 50 to 60 minutes or until knife inserted in center comes out clean.
14. Cool on wire rack.
15. Serve warm or chilled.
16. Store tightly covered in refrigerator.