



Old-Fashioned Oatmeal Pie



SERVINGS

10



COOKING TIME

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Just like grandma used to make, Old-Fashioned Oatmeal Pie is a wonderful classic full of chewy oats and tropical coconut. The flavors of this pie are incredible. This recipe will be requested for every family function and will be a tradition that lives on for years to come.

Ingredients

- 2 Eggs
- 3/4 Cup(s) granulated sugar
- 3/4 Cup(s) dark corn syrup
- 4 Tablespoon(s) (1/2 stick) margarine or butter, melted
- 1 Teaspoon(s) vanilla
- 3/4 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/3 Cup(s) Shredded coconut
- 2 Tablespoon(s) all-purpose flour
- One prepared 9-inch pie shell, unbaked
- Ice cream or whipped cream (optional)

Cooking Instructions

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.