

Oatmeal Pecan Pie

INGREDIENTS:

1/2 cup butter or margarine
2/3 cup sugar
2/3 cup dark-colored corn syrup
2/3 cup regular rolled oats
2 eggs
1 teaspoon vanilla
1/2 cup chopped pecans
Whipped cream (optional)

DIRECTIONS:

In a medium saucepan, melt the butter or margarine.
Remove from heat and stir in the sugar, corn syrup, and oats.

Stir in the eggs and vanilla.
Pour mixture into the Pie Crust.
Top with pecans.

Cover edge of pie with foil to prevent over browning.

Bake in a 325 degree oven for 25 minutes. Remove foil. Bake for 20 to 25 minutes more or until set.
Cool on a wire rack.

NUTRITIONAL INFORMATION

Nutrition facts per serving:

calories: 477
total fat: 26g
cholesterol: 84mg
sodium: 218mg
carbohydrate: 57g

