

Old Fashion Oatmeal Pie

By Steven L. on September 18, 2001

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 **Prep Time:** 30 mins **Total Time:** 1 hrs 15 mins **Servings:** 6-8

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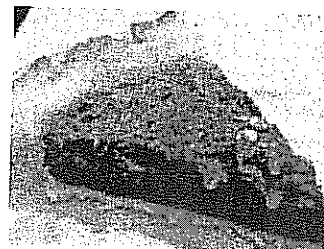


Photo by Erin R.

About This Recipe

"This great pie recipe goes back over 100 years. The recipe came from my grandmother's grandmother who was living in Charleston, South Carolina during the 1860's. Family history has it, that during the Civil War, since pecans were in short supply in the South, oatmeal was substituted for the traditional pecan pie and the results were astonishing. Now served at every family gathering since that time."

Ingredients

- 1 (9 inch) pie crusts
- 4 eggs
- 1 cup sugar
- 2 tablespoons flour
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1 cup light corn syrup
- 1/8-1/4 cup melted butter
- 1 teaspoon vanilla
- 1 cup quick-cooking oatmeal (uncooked)

Directions

1. Preheat oven to 350°F.
2. Beat eggs until frothy.
3. Combine sugar, flour, cinnamon and salt in a small bowl.
4. Add eggs; mix well.
5. Add corn syrup, melted butter, and vanilla.
6. Mix oatmeal.
7. Pour into uncooked shell.
8. Bake for 45 minutes.