

Oatmeal Pecan Pie

Yield

12 servings (serving size: 1 wedge)

LAURA MARTIN November 2006

COOKING LIGHT

Rolled oats add heartiness to the filling of this classic Thanksgiving dessert. Make the pie up to a day ahead, but store it in the refrigerator if you do.

Ingredients

1/2 (15-ounce) package refrigerated pie dough (such as Pillsbury)

Cooking spray

1 cup packed dark brown sugar

1 cup light corn syrup

2/3 cup regular oats

1/2 cup chopped pecans

2 tablespoons butter, melted

1 teaspoon vanilla extract

1/4 teaspoon salt

2 large eggs, lightly beaten

2 large egg whites, lightly beaten

How to Make It

Step 1 Preheat oven to 325°.

Step 2 Roll dough into an 11-inch circle. Fit into a 9-inch pie plate coated with cooking spray. Fold edges under; flute.

Step 3 Combine brown sugar and remaining ingredients, stirring well with a whisk. Pour into prepared crust. Bake at 325° for 50 minutes or until center is set. Cool completely on a wire rack.

Nutritional Information

Calories 311, Calories from fat 33%,
Fat 11.3g, Saturated fat 3.5g, Monounsaturated fat 5g,
Polyunsaturated fat 2.6g, Protein 3.2g,
Carbohydrate 51.4g, Fiber 1g,
Cholesterol 42mg, Iron 0.8mg,
Sodium 181mg, Calcium 30mg.