



The Grown-Up Girls Guide to Looking Good and Feeling Great

Oats 'n Honey Granola Pie – 2004 Pillsbury Bake-off Grand Prize Winner

- 1 box refrigerated piecrusts, softened as directed on box
- ½ cup butter
- ½ cup packed brown sugar
- ¾ cup corn syrup
- 1/8 teaspoon salt
- 1 teaspoon vanilla
- 3 Eggs, lightly beaten
- 4 Nature Valley® Oats 'n Honey crunchy granola bars (2 pouches from 8.9-oz. box), crushed (¾ cup)* or equivalent brand
- ½ cup chopped walnuts - optional
- ¼ cup quick-cooking or old-fashioned oats
- ¼ cup semi-sweet baking chips

Whipped cream or ice cream, if desired

1 Heat oven to 350°F. Place pie crust in 9-inch glass pie plate as directed on box for One-Crust Filled Pie. For a buttery taste: melt a tablespoon of butter and brush on the entire crust.

2 In large microwavable bowl, microwave butter on High 50 to 60 seconds or until melted. Stir in brown sugar and corn syrup until blended. Beat salt, vanilla and eggs together and blend into butter/sugar mixture. Stir crushed granola bars, walnuts, oats and baking chips into brown sugar mixture. Pour into crust-lined pan.

3 Bake 40 to 50 minutes or until filling is set and crust is golden brown. During last 15 to 20 minutes of baking, cover crust edge with strips of foil to prevent excessive browning. Cool at least 30 minutes before serving. Serve warm, at room temperature or chilled with whipped cream or ice cream. Cover and refrigerate any remaining pie.

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