

Maple Oatmeal Pie

Ingredients:

- 1 refrigerated pie crust
- 4 large eggs
- 1 cup sugar (for more intense maple goodness, substitute part of white sugar for maple sugar)
- 3 Tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- ½ teaspoon salt
- 1 cup quick cup oats
- ¾ cup corn syrup
- ½ cup maple syrup (the darker the better)
- ¼ cup melted butter
- 3 teaspoon vanilla extract
- 1 cup sweetened shredded coconut

Directions:

1. unroll pie crust into 9" pie plate; flute edge.
2. In a large bowl, combine eggs, sugar, flour, cinnamon and salt. Stir in oats, syrups, butter and vanilla; pour into crust. Sprinkle with coconut.
3. Bake at 350 degrees for 50-60 minutes or until set. Cover crust edge with foil for last 15 minutes to prevent overbrowning (if necessary). Cool on wire rack. Serve with ice cream (optional). Refrigerate leftovers.