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# Gluten-Free Oatmeal Pie

Servings: 6 people  
Preparation Time: 25 minutes  
Cooking Time: 1 hour

by Silly Zak's

## Gluten-Free Ingredients

- One 9" Silly Zak's Gluten-Free Pie Crust (thawed)
  - 3/4 cup OATS (use old-fashioned rolled oats only, NOT instant oats)
  - 3/4 cup SUGAR (choose between packed brown sugar, coconut sugar or stevia baking mix)
  - 1/2 cup MOLASSES (may substitute honey, agave syrup or maple syrup as desired)
  - 3 large EGGS, beaten (may substitute 3/4 cup applesauce OR 3 tablespoons ground flax meal mixed with 9 tablespoons warm water)
  - 3/4 cup MILK (may substitute coconut, almond, soy, hemp or cashew milk as desired)
  - 3 tablespoons melted OIL (coconut oil, butter, margarine, avocado oil, olive oil, canola oil or vegan butter)
  - 2 teaspoons VANILLA extract
  - 1 and 1/2 teaspoon kosher SALT or sea salt
- Optional SPICES:**
- 1 teaspoon ground cinnamon
  - 1/2 teaspoon ground ginger
  - 1/8 teaspoon ground nutmeg



## DIRECTIONS

1. Place the oven rack in the center position of the oven. Preheat the oven to 350 degrees.
2. In a large bowl cream together the SUGAR, OIL, and MOLASSES.
3. Stir in the SALT and SPICES. Add the OATS and mix until they are well coated. Set the mixture aside.
4. In a medium-sized bowl whisk together EGGS and MILK just until combined. Add VANILLA and whisk lightly to combine.
5. Pour the EGG-MILK mixture into the oatmeal mixture and then stir gently until well mixed.
6. Pour the filling into the pie shell, using a spatula to help guide it in, and then smooth and level the top.
7. Place the pie on a cookie sheet (in case of spills) and place it into the preheated oven.
8. Bake 45 to 55 minutes or until pie is set and the top is browned nicely.
9. Remove the pie from the oven and cookie sheet. Cool pie on a wire rack until ready to eat.
10. Slice, serve and enjoy! It pairs beautifully with vanilla ice cream when warm or with whipped cream when cold.

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