



Crack Pie

 Vegetarian  Popular

READY IN



900 min.

SERVINGS



12

CALORIES



244 kcal

DESSERT

Ingredients

- 0.5 cup all purpose flour
- 0.1 teaspoon double-acting baking powder
- 0.1 teaspoon baking soda
- 1 large eggs
- 4 large egg yolks
- 0.5 cup brown sugar packed ()
- 6.5 tablespoons heavy whipping cream
- 1 tablespoon nonfat milk powder dry

- 0.8 cup old-fashioned oats
- 0.3 teaspoon salt
- 0.8 cup sugar
- 0.5 cup butter unsalted cooled melted (1 stick)
- 1 teaspoon vanilla extract

Equipment

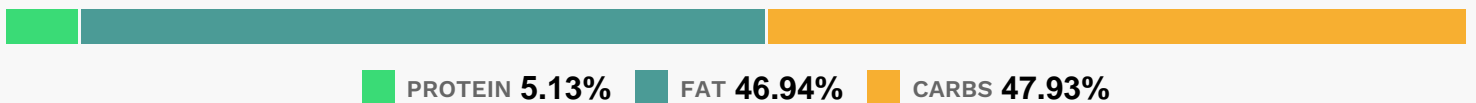
- bowl
- baking sheet
- baking paper
- oven
- whisk
- baking pan
- hand mixer
- pie form

Directions

- Preheat oven to 350°F. Line 13 x 9 x 2-inch metal baking pan with parchment paper; coat with nonstick spray.
- Combine 6 tablespoons butter, 4 tablespoons brown sugar, and 2 tablespoons sugar in medium bowl. Using electric mixer, beat mixture until light and fluffy, occasionally scraping down sides of bowl, about 2 minutes.
- Add egg; beat until pale and fluffy.
- Add oats, flour, baking powder, baking soda, and salt and beat until well blended, about 1 minute. Turn oat mixture out onto prepared baking pan; press out evenly to edges of pan.
- Bake until light golden on top, 17 to 18 minutes.
- Transfer baking pan to rack and cool cookie completely.
- Using hands, crumble oat cookie into large bowl; add 3 tablespoons butter and 1 1/2 tablespoons brown sugar. Rub in with fingertips until mixture is moist enough to stick together.

- Transfer cookie crust mixture to 9-inch-diameter glass pie dish. Using fingers, press mixture evenly onto bottom and up sides of pie dish.
- Place pie dish with crust on rimmed baking sheet.
- Position rack in center of oven and preheat to 350°F.
- Whisk both sugars, milk powder, and salt in medium bowl to blend.
- Add melted butter and whisk until blended.
- Add cream, then egg yolks and vanilla and whisk until well blended.
- Pour filling into crust.
- Bake pie 30 minutes (filling may begin to bubble). Reduce oven temperature to 325°F. Continue to bake pie until filling is brown in spots and set around edges but center still moves slightly when pie dish is gently shaken, about 20 minutes longer. Cool pie 2 hours in pie dish on rack. Chill uncovered overnight. DO AHEAD: Can be made 2 days ahead. Cover; keep chilled.
- Sift powdered sugar lightly over top of pie.
- Cut pie into wedges and serve cold.

Nutrition Facts



Properties

Glycemic Index: 23.09, Glycemic Load: 12.78, Inflammation Score: -3, Nutrition Score: 4.3182608919299%

Nutrients (% of daily need)

Calories: 244.01kcal (12.2%), Fat: 12.93g (19.89%), Saturated Fat: 7.47g (46.66%), Carbohydrates: 29.7g (9.9%), Net Carbohydrates: 29.04g (10.56%), Sugar: 22.09g (24.54%), Cholesterol: 106.34mg (35.45%), Sodium: 82.61mg (3.59%), Alcohol: 0.11g (100%), Alcohol %: 0.24% (100%), Protein: 3.18g (6.36%), Selenium: 8.38µg (11.97%), Manganese: 0.23mg (11.58%), Vitamin A: 473.63IU (9.47%), Phosphorus: 71.08mg (7.11%), Vitamin B2: 0.11mg (6.67%), Folate: 22.4µg (5.6%), Vitamin B1: 0.08mg (5.37%), Vitamin D: 0.73µg (4.87%), Iron: 0.77mg (4.3%), Calcium: 38.82mg (3.88%), Vitamin B5: 0.38mg (3.79%), Vitamin E: 0.51mg (3.39%), Vitamin B12: 0.2µg (3.36%), Zinc: 0.46mg (3.09%), Magnesium: 11.25mg (2.81%), Fiber: 0.65g (2.61%), Vitamin B6: 0.04mg (2.18%), Copper: 0.04mg (2.14%), Potassium: 69.97mg (2%), Vitamin B3: 0.4mg (1.98%), Vitamin K: 1.09µg (1.04%)