



## Hillbilly Pie

 Dairy Free

READY IN



90 min.

SERVINGS



8

CALORIES



393 kcal

DESSERT

## Ingredients

- 0.8 cup plus light
- 3 eggs
- 0.3 cup butter melted
- 1 cup rolled oats
- 19-inch unbaked pie crust ()
- 2 teaspoons vanilla extract
- 0.8 cup sugar white

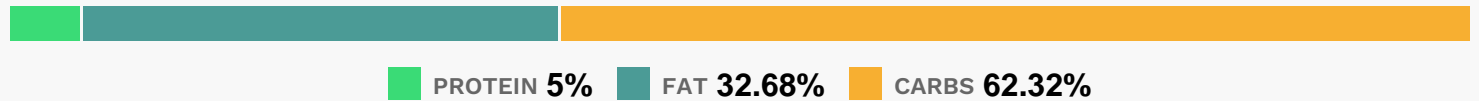
## Equipment

- bowl
- oven
- knife

## Directions

- Preheat oven to 350 degrees F (175 degrees C).
- In a large bowl, combine corn syrup, sugar, eggs, melted margarine and vanilla.
- Mix in the oatmeal.
- Pour filling into pie shell.
- Bake in preheated oven for 60 minutes, or until a knife inserted in the center comes out clean.

## Nutrition Facts



## Properties

Glycemic Index:16.14, Glycemic Load:20.09, Inflammation Score:-3, Nutrition Score:5.861304294318%

## Nutrients (% of daily need)

Calories: 392.8kcal (19.64%), Fat: 14.58g (22.43%), Saturated Fat: 3.85g (24.08%), Carbohydrates: 62.55g (20.85%), Net Carbohydrates: 60.9g (22.15%), Sugar: 43.55g (48.39%), Cholesterol: 61.38mg (20.46%), Sodium: 213.28mg (9.27%), Alcohol: 0.34g (100%), Alcohol %: 0.39% (100%), Protein: 5.02g (10.04%), Manganese: 0.49mg (24.3%), Selenium: 9.76µg (13.94%), Vitamin B1: 0.14mg (9.44%), Phosphorus: 93.92mg (9.39%), Vitamin B2: 0.14mg (8.28%), Iron: 1.38mg (7.67%), Folate: 28.57µg (7.14%), Vitamin A: 343.09IU (6.86%), Fiber: 1.65g (6.59%), Zinc: 0.84mg (5.59%), Magnesium: 20.37mg (5.09%), Vitamin B5: 0.47mg (4.74%), Vitamin B3: 0.81mg (4.03%), Vitamin E: 0.55mg (3.67%), Copper: 0.07mg (3.61%), Calcium: 25.84mg (2.58%), Vitamin B6: 0.05mg (2.58%), Vitamin B12: 0.15µg (2.57%), Potassium: 88.86mg (2.54%), Vitamin D: 0.33µg (2.2%), Vitamin K: 2.08µg (1.98%)