

Priceless Hillbilly Pie

READY IN



75 min.

SERVINGS



10

CALORIES



468 kcal

DESSERT

Ingredients

- 1 cup brown sugar packed
- 2 tablespoons butter softened
- 1 cup plus
- 8 ounce cream cheese softened
- 3 eggs beaten
- 1 tablespoon flour all-purpose
- 1.5 cups rolled oats
- 1 9-inch pie crust dough
- 1 tablespoon vanilla extract

0.3 cup granulated sugar white

Equipment

bowl

oven

whisk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the cream cheese, white sugar, and 1 tablespoon vanilla extract in a bowl and blend until creamy.

Spread the mixture into the bottom of the pie crust.

Whisk together the eggs, corn syrup, brown sugar, butter, flour, and 1 tablespoon vanilla extract in a separate bowl until combined; stir in the rolled oats.

Pour the mixture over the cream cheese layer in the pie crust.

Bake in preheated oven until center is set, about 60 minutes. Allow to cool before serving.

Nutrition Facts



PROTEIN 5.03% **FAT 32.77%** **CARBS 62.2%**

Properties

Glycemic Index:28.11, Glycemic Load:13.19, Inflammation Score:-3, Nutrition Score:6.9043478343798%

Nutrients (% of daily need)

Calories: 468.07kcal (23.4%), Fat: 17.43g (26.82%), Saturated Fat: 8.2g (51.26%), Carbohydrates: 74.45g (24.82%), Net Carbohydrates: 72.71g (26.44%), Sugar: 55.37g (61.52%), Cholesterol: 78.03mg (26.01%), Sodium: 217.99mg (9.48%), Alcohol: 0.45g (100%), Alcohol %: 0.42% (100%), Protein: 6.02g (12.05%), Manganese: 0.56mg (27.93%), Selenium: 11.48µg (16.4%), Phosphorus: 117.11mg (11.71%), Vitamin B2: 0.17mg (10.15%), Vitamin B1: 0.15mg (9.85%), Vitamin A: 446.04IU (8.92%), Iron: 1.49mg (8.27%), Fiber: 1.75g (6.99%), Folate: 27.81µg (6.95%), Zinc: 0.98mg (6.55%), Magnesium: 26.11mg (6.53%), Calcium: 63.2mg (6.32%), Vitamin B5: 0.58mg (5.85%), Copper: 0.09mg (4.45%), Potassium: 144.71mg (4.13%), Vitamin B3: 0.78mg (3.91%), Vitamin E: 0.54mg (3.61%), Vitamin B6: 0.07mg (3.35%), Vitamin B12: 0.17µg (2.87%), Vitamin K: 2.42µg (2.3%), Vitamin D: 0.26µg (1.76%)