

*Linking up for The Country Cook's Weekend Potluck.*

Chewy, caramely, oatmeal piiiiiiiiiiie.



As promised, I'm back to share another family favorite pie recipe perfect for your Thanksgiving dessert table or any table any time of the year!

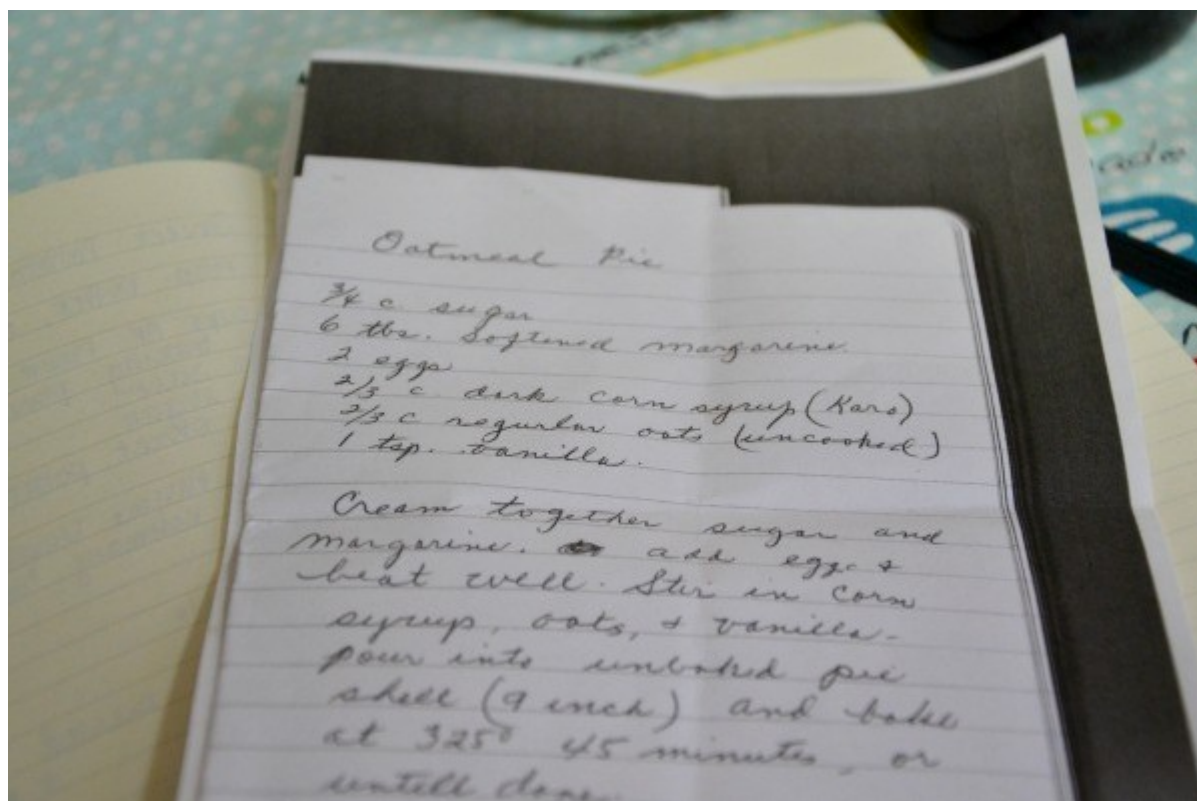
Garrett and I travel a few hours back home every year for Thanksgiving. Because we're blessed (<- truly) to have all our family in the same community, we have lots of Thanksgiving adventures packed into a short trip home. 3 Thanksgivings in less than 24 hours — don't even get me started on the marathon that is going-home-for-Christmas 😊



Typically we leave on Wednesday afternoon and head straight for Garrett's grandparents' house and the fun doesn't stop until Saturday. Because we jump right in, I've learned to pick recipes that can be made one or two days ahead and travel well. I won't have time once I'm home to make much of anything.

If you're in the same boat (car?) this year, I recommend my Nanny's sweet and chewy Oatmeal Pie for your dessert table contribution. This pie is hearty and will make the car ride home beautifully - that is if you don't stop for a few pie breaks along the way.

Oatmeal pie is basically your favorite oatmeal cookie in pie form, and it could not be easier to make. The hardest part about this whole recipe is remembering to soften the butter first. So, stop reading and go take a stick of butter out of the fridge. Don't worry, I'll wait.



To make this extra easy, we're using a frozen, unbaked pie crust. My Nanny would be the first to tell you to take a little help from the store on this one!

Into our mixer (you can definitely make this by hand or with a hand mixer too), we're throwing our softened butter, eggs, vanilla, dark corn syrup (don't substitute this!), sugar, and oatmeal.

Everything gets mixed well and into our pie shell it goes! See? Easy, easy.



Into the oven at 325 and about 45 minutes later, your house will smell amazing and you'll have a chewy, caramely oatmeal pie ready to accompany you on the long trek home. Or, let's be honest, to your couch because nothing like a little sugary high to keep the Netflix binge going!



NANNY'S  
OATMEAL PIE

You can make this pie on Tuesday and it will still be wonderful for Thanksgiving on Thursday. Once it's cooled, place it in a sealed Ziploc bag and let it hang out on your counter until it's time to slice it up.

Hope you enjoy!

5.0 from 1 reviews

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Nanny's Oatmeal Pie

Author: Jessica Wood

Recipe type: Dessert

Prep time: 10 mins

Cook time: 45 mins

Total time: 55 mins

Serves: 6-8

A sweet and chewy oatmeal pie from my grandmother's recipe collection.

Ingredients

- $\frac{3}{4}$  cup sugar
- 6 tbs butter, softened
- 2 eggs
- $\frac{2}{3}$  cup corn syrup
- 1 tsp vanilla
- $\frac{2}{3}$  cup regular oats
- 1 unbaked, frozen 9-inch pie crust

Instructions

1. Preheat oven to 325 and place unbaked, frozen pie shell on baking sheet.
2. Cream sugar and butter.
3. Mix in eggs, corn syrup, and vanilla, scraping down sides of bowl.
4. Remove bowl from mixer and stir in oats.
5. Pour into unbaked pie shell and bake at 325 for 45 minutes or until crust is brown and center is just a bit jiggly.