

# Apple Oat Pie

## Filling Ingredients

	<b>Volume</b>	<b>Grams</b>	<b>Percent</b>
Apples, Sliced Thin	6 cups	750	73
Sugar	3/4 cup	165	16
Cinnamon	1 tsp	0.5	<1
Salt	1/4 tsp	2	<1
Lemon Juice	1 tbsp	15	1
<i>(Use 2 cans of prepared apple filling in place of the apples, sugar, cinnamon, salt and lemon juice.)</i>			
Raisins	1/3 cup	40	4
<b>Insta Grains® Oat Flakes</b>	<b>2/3 cup</b>	<b>60</b>	<b>6</b>

## Topping Ingredients

<b>Insta Grains® Oat Flakes</b>	<b>2/3 cup</b>	<b>63</b>	<b>26</b>
Sugar	1/2 cup	110	45
All Purpose Flour	2 tbsp	16	7
Cinnamon	1 tbsp	2	1
Butter	1/4 cup	55	22



## **Method**

1. Preheat oven to 425°F.
2. Line 9" pie tin with pie crust.
3. In a heavy saucepan mix together apples, sugar, cinnamon, salt and lemon juice. Cook over medium heat until the apples soften slightly and the sugar melts.
4. Stir in raisins and flakes.
5. Cook over low heat for 5 minutes.
6. Pour into pie crust.
7. If using prepared apple pie filling, add the oat flakes, raisins and cinnamon directly to the filling and pour into the pie crust.
8. To prepare the topping, in a medium bowl combine the oat flakes, sugar, flour and cinnamon.
9. Cut the butter into the dry ingredients until you achieve an even crumb and sprinkle over the pie filling,
10. Bake 40-45 minutes.

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