

Oatmeal Pie

Ingredients:

- 3 eggs, beaten
- 1 c. light corn syrup
- 4 T. butter or margarine, melted
- 1 c. rolled oats (*the old-fashioned kind*)
- 1/2 c. brown sugar
- 3/4 c. coconut
- 1/2 c. walnuts (can use pecans)
- 2 t. vanilla extract
- 2 T. all-purpose flour
- 1 (9 inch) deep-dish [pie crust](#), unbaked

Directions:

Preheat oven to 350.

Beat eggs with a whisk.

Add remaining ingredients, except the pie crust, and mix well with a spoon.

Pour into the pie shell.

Bake at 350 degrees for 40 minutes, increase heat to 375 and bake for 10 more minutes.

Let cool before cutting. Enjoy!