

Oatmeal Raisin Cookie Pie



Recipe courtesy of Food Network Kitchen

Crunchy and chewy at the same time, this hybrid pie is wonderful served slightly warm a la mode or with unsweetened whipped cream. What better way to eat one of our favorite American classic cookies than in a crust?

Level: Easy

Total: 1 hr 30 min

Prep: 15 min

Inactive: 15 min

Cook: 1 hr

Yield: 8 to 10 servings

Ingredients:

One 9-inch refrigerated prepared pie dough, or your favorite single crust recipe

1 tablespoon all-purpose flour, plus more for dusting

3/4 cup packed light brown sugar

10 tablespoons unsalted butter, at room temperature

1 large egg

2 teaspoons vanilla extract

1 teaspoon ground cinnamon

1/2 teaspoon freshly grated nutmeg

Kosher salt

1 cup rolled oats, plus more for garnish

3/4 cup dark and/or golden raisins

Vanilla ice cream or unsweetened whipped cream, for serving

Directions:

1 Adjust an oven rack to the middle position and preheat to 350 degrees F. Roll the dough into a 12-inch round on a lightly floured surface (or between two pieces of flour parchment paper). Ease the dough into a 9-inch glass pie plate and flute the edge as desired. Chill 30 minutes.

2 Line the pie dough with foil and pie weights and bake until golden, about 15 minutes. Remove the foil and weights and bake until the bottom is lightly golden, about 10 minutes more. Cool 10 minutes.

3 Combine the sugar, butter, egg, flour, vanilla, cinnamon in a food processor. Process until smooth and combine with the raisins and oats, pulse a few times until roughly chopped.

4 Scrape the filling into the par-baked pie shell and bake until golden brown and a knife inserted in the center comes out clean. Cool on a rack for at least 1 hour if serving warm, or let cool to room temperature. Top with ice cream or a dollop of whipped cream.

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