

# \$1 million pie Recipe

	Original Recipe	Our Recipe
<b>for the Crust</b>	1 Pillsbury refrigerated pie crust softened as directed on box	1 23cm Cyndys unbaked sweet short pastry flan (purchased from Coles) thawed
<b>for the Filling</b>	½ cup butter ½ cup packed brown sugar ¾ cup corn syrup 1/8 teaspoon salt 1 teaspoon vanilla 4 Nature Valley® Oats 'n Honey crunchy granola Bars crushed 3 eggs lightly beaten ½ cup chopped walnuts ¼ cup quick cooking oats ¼ cup chocolate chips	150gr butter ½ cup packed brown sugar ¾ cup honey 1/8 teaspoon salt 1 teaspoon vanilla 2 ½ cups Sanitarium® Granola Cereal (purchased from Coles) 3 large eggs lightly beaten ½ cup crushed walnuts 2 sachets Uncle Tobys instant oats ½ cup chocolate chips

Serve with whipped Cream / Ice Cream / Custard as desired.

**W**e came across this little gem in our travels and thought you may be interested.

Reported in the Cape Cod Times June 30<sup>th</sup> 2004 was a report on the 41<sup>st</sup> Pillsbury Bake-Off. The grand prize winner walked away with a \$1 Million prize.

In typical Hollywood fashion the grand prize winner announcement culminated in a 40 minute ceremony where contestants walked a red carpet in front of a video crew to be interviewed.

After reading this we wondered what a \$1 million pie tasted like, so we set out to test the recipe.

The winning pie was an Oats 'n Honey Granola Pie.

Some of the ingredients were not readily available in Australia so we did a little substitution in places. For the purist we have listed the original recipe and alongside our recipe for comparison.

#### Directions

Melt the butter and stir in brown sugar and honey (corn syrup) until blended. Beat in salt, vanilla and eggs. Stir in Granola and all remaining filling ingredients into brown sugar mixture. Pour into pie crust.

The original recipe called for the oven to be pre heated to 350 degrees far. and to bake for 40 to 50 minutes or until filling is set and crust is golden brown.

In our recipe we varied this slightly to bake in a pre heated oven at 160 degrees cel. for 50 to 60 minutes. The basic idea is to bake at around these temperatures until the filling is set.

Cool for at least 30 minutes before serving. The pie can be served warm,



at room temperature or chilled. Store in refrigerator.

Based on 8 servings from the pie the nutritional information for the original recipe per serving is:

525 cal, 28g fat, 11g sat. fat, 110mg chol, 370 mg sodium, 61gm carb, 2g dietary fibre, 32g sugars and 7g protein.

## The VERDICT? DELICIOUS!

This was a simple, quick to prepare (once I found the ingredients) recipe that by all accounts was very tasty. If you are looking for something different, do try this one.

**This one's a winner,  
\$1 million winner!**