

Hot Oat-Chip Pie with Maple-Pecan Sauce

Recipe By *Faigy Grossman*



Cooking and Prep:  45
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Serves:  16

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Tired of the typical hot chocolate chip pie that is really good, but so common?

The combination of delicious flavors in this satisfying variation brings on a cozy, content feeling that will have you adding this dessert to your list of favorites!

Ingredients (19)

Pie

- 3/4 cup (1 and 1/2 sticks) margarine
- 1/2 cup sugar
- 3/4 cup dark brown sugar
- 2 eggs
- 1 teaspoon **Gefen Pure Vanilla Extract**

- 1 and 1/4 teaspoons cinnamon
- 1 teaspoon baking soda
- 1 teaspoon **Haddar Baking Powder**
- 1 and 1/2 cups flour
- 2 and 1/2 cups old-fashioned oats
- 1 cup white chocolate chips
- pecan halves, for garnishing

Maple-Pecan Sauce

- 1/4 cup pure maple syrup
 - 3/4 cup pecans
 - 2 tablespoons coconut oil
 - 1/4 cup water
 - 1 teaspoon **Gefen Pure Vanilla Extract**
 - pinch of salt
 - 1/2 teaspoon cinnamon
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Start Cooking

Make the Pie

1. Preheat oven to 350 degrees.
2. In a large mixing bowl, beat margarine with sugars until smooth. Add eggs and mix until combined. Add remaining ingredients and mix; divide between two greased nine-inch (23-cm) round pans. Bake for 20–25 minutes, or until golden and center is still a bit wiggly.
3. While the pie is baking, blend maple-pecan sauce ingredients in a food processor until creamy. Spread over pie and garnish with pecan halves; serve warm.

Tip:

I served with Abe's Vanilla-Caramel Ice Cream — out of this world!

Credits

Photography: Hudi Greenberger

Food Styling: Janine Kalesis