



Always baked from scratch with a lot of love.

Orange and Oatmeal Breakfast Pie



This is another great brunch/breakfast idea. I served it once at a bridal brunch I hosted and it was a big hit. It is also a great way to get your kids to eat something that is good for them. And since it is National Pi Day, I thought this would be a fun “Pi” recipe to share. I have a piecrust recipe posted on my blog if you need one, or a premade crust will work just great. Enjoy.

Serves 8

Ingredients

1-9” unbaked pie shell
3 eggs
¾ cup milk
1 tsp. grated orange peel
½ cup quick-cooking oats, uncooked
¼ cup firmly packed brown sugar
2 TBSP butter, melted
Pinch of salt

Directions

Preheat oven to 375 degrees. Combine eggs, milk, orange peel, orange juice, oats, brown sugar, butter, and salt in a large bowl. Pour mixture into pie shell.

Bake for 35-40 minutes, or until golden brown and set.

Let stand for about 10 minutes before cutting. Garnish each serving with a strawberry and orange slice, if desired.