# **Country Pie**

What's Cooking II North American Institute of Modern Cuisine

### Servings: 6

2 9-inch pie crusts
1/3 cup raspberry jam
1/2 cup rolled oats
1 1/2 cups brown sugar
pinch salt

1/2 cup semisweet chocolate chips

2/3 cup milk

2 tablespoons butter, melted

Preheat the oven to 350 degrees.

Line a pie pan with the crust.

Spread the jam over the crust. Set aside.

In a bowl, mix the rolled oats, brown sugar, salt and chocolate chips. Fold in the milk and melted butter. Pour into the crust.

With a brush, moisten the edges of the dough. Cover with the second crust. Pinch the edges to seal.

Bake in the oven for 25 minutes.

Serve warm or chilled.

Garnish with ice cream or yogurt, if desired.

Per Serving (excluding unknown items): 322 Calories; 9g Fat (24.8% calories from fat); 3g Protein; 61g Carbohydrate; 2g Dietary Fiber; 14mg Cholesterol; 75mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Non-Fat Milk; 2 Fat; 3 1/2 Other Carbohydrates.

#### Desserts

#### Dar Camina Mutritional Analysis

Calories (kcal):	322	Vitamin B6 (mg):	trace
% Calories from Fat:	24.8%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	72.0%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	3.2%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	9g	Folacin (mcg):	10mcg

Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g): Cholesterol (mg):	6g 3g trace 14mg	Niacin (mg): Caffeine (mg): Alcohol (kcal):	trace 9mg 0 0 0%
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.):	61g 2g 3g 75mg 256mg 76mg 2mg 1mg 2mg 217IU 50RE	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	1/2 0 0 0 0 2 3 1/2

## **Nutrition Facts**

Servings per Recipe: 6

Amount Per Serving	
Calories 322	Calories from Fat: 80
	% Daily Values*
Total Fat 9g	14%
Saturated Fat 6g	28%
Cholesterol 14mg	5%
<b>Sodium</b> 75mg	3%
<b>Total Carbohydrates</b> 61g	20%
Dietary Fiber 2g	7%
Protein 3g	
Vitamin A	4%
Vitamin C	3%
Calcium	8%
Iron	8%

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.