

Easy Granola Pie Wins Million-Dollar Prize



(NAPSA)—One million dollars. That was the top prize at the 41st Pillsbury Bake-Off® Contest won by Suzanne Conrad of Findlay, Ohio, with her delicious Oats 'n Honey Granola Pie. She was among 100 of the best amateur cooks at the country's most celebrated culinary competition held in Hollywood.

Conrad, a wife and mother of two, created her entry by adapting a family-favorite pie. The judges agreed that her recipe surpassed the 99 other contestants, because of its wonderful flavor and simple preparation. For all recipes in this year's Bake-Off® finals, visit www.pillsbury.com.

OATS 'N HONEY GRANOLA PIE

CRUST

- 1 Pillsbury® Refrigerated Pie Crust (from 15-oz. box), softened as directed on box

FILLING

- ½ cup butter or margarine
- ½ cup packed brown sugar
- ¾ cup corn syrup
- ½ teaspoon salt
- 1 teaspoon vanilla
- 3 eggs, lightly beaten
- 4 Nature Valley® Oats 'n Honey Crunchy Granola Bars (2 pouches from 8.9-oz. box), crushed*

- ½ cup chopped walnuts
- ¼ cup quick-cooking or old-fashioned oats
- ¼ cup chocolate chips
- Whipped cream or ice cream, if desired

Heat oven to 350° F. Place pie crust in 9-inch glass pie pan as directed on box for one-crust filled pie. In large microwavable bowl, microwave butter on high for 50 to 60 seconds or until melted. Stir in brown sugar and corn syrup until blended. Beat in salt, vanilla and eggs. Stir crushed granola bars and all remaining filling ingredients into brown sugar mixture, except whipped cream. Pour into pie crust-lined pan. Bake at 350° F. for 40 to 50 minutes or until filling is set and crust is golden brown, covering crust edge with foil during last 15 to 20 minutes of baking to prevent excessive browning. Cool at least 30 minutes before serving. Serve warm, at room temperature or chilled. Serve with whipped cream or ice cream. Store in refrigerator. 8 servings

* To easily crush granola bars, do not unwrap. Use rolling pin to crush bars.