



# Not-So-Sinful Sundae Pie



**SERVINGS**

8



**COOKING TIME**

20 min

Who said you have to feel guilty about enjoying dessert? This Not-So-Sinful Sundae Pie is the perfect sweet treat you can enjoy made with low fat yogurt and fresh fruit. This cool dessert is sure to be a hit on a hot summer day.

## Ingredients

- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 cup all-purpose flour
- 5 tbsp margarine or butter, melted
- 1/4 cup firmly packed brown sugar
- 1 quart fat-free or low-fat vanilla frozen yogurt, softened
- 2 cups any combination of fresh fruit, such as sliced bananas or blueberries and strawberries (halved)
- Fat-free hot fudge topping or berry-flavored fruit syrup (optional)

## Cooking Instructions

1. Heat oven to 350°F.
2. Lightly grease 9-inch pie plate.
3. In medium bowl, combine oats, flour, margarine and sugar; mix well.
4. Press mixture firmly onto bottom and sides of pie plate.
5. Bake 18 to 20 minutes or until golden brown.
6. Cool completely on wire rack.
7. Spoon frozen yogurt into cooled crust, spreading evenly.
8. Cover and freeze 5 hours or until firm.
9. Remove pie from freezer 10 to 15 minutes before serving.
10. Cut into wedges.
11. Top with fruit.
12. Serve with topping, if desired.

13. Store tightly covered in freezer.