

# Chocolate Oat Pie Crust

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Serves: 1 pie crust

## Ingredients

- 1¼ old fashioned oats
- ¾ cup unbleached all-purpose flour
- ¼ cup brown sugar
- 2 tablespoons unsweetened cocoa powder
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ½ cup unsalted butter, melted and cooled



## Instructions

1. Preheat the oven to 350 degree
2. Place the oats, flour, brown sugar, cocoa powder, salt, and cinnamon into a food processor
3. Pulse until well combined
4. With the mixer running, slowly pour in the butter, and mix until the mixture comes together; it will hold its shape when pressed together
5. Pour the mixture out onto a pie dish, and use your hands to evenly press the mixture into the dish
6. Bake at 350 for 15-20 minutes

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/chocolate-oat-pie-crust/>