

Aunt Lulas Pie

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Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

Servings: 8

nine-inch pie shell
4 eggs, separated
2 tablespoons butter
1 1/2 cups sugar
1 cup chopped pecans
1/2 cup dark raisins
1 tablespoon cider vinegar
1 teaspoon vanilla

Preheat the oven to 325 degrees.

Prepare the pie shell. Refrigerate.

In a medium bowl, slightly beat the egg yolks with a wooden spoon. Beat in the butter until blended. Add the sugar, beat until light and fluffy. Add the pecans, raisins, vinegar and vanilla. Mix well.

In a medium bowl, beat the egg whites with a rotary beater just until foamy. Add to the nut mixture. Stir until blended. Pour the filling into the pie shell.

Bake for 50 minutes until crusty and golden. Let cool on a rack.

Per Serving (excluding unknown items): 309 Calories; 15g Fat (43.6% calories from fat); 4g Protein; 41g Carbohydrate; 1g Dietary Fiber; 114mg Cholesterol; 65mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 2 1/2 Fat; 2 1/2 Other Carbohydrates.