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# Osgood Pie

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

Servings: 6

**1 cup sugar**  
**2 eggs, beaten**  
**1/2 cup raisins**  
**1/2 cup chopped pecans**  
**1/4 cup butter or margarine, melted**  
**1/2 teaspoon cinnamon**  
**1/2 teaspoon allspice**  
**1 1/2 teaspoons vinegar**  
**1 nine-inch unbaked pie shell**  
**RUM SAUCE**  
**2 cups sugar**  
**1/2 teaspoon salt**  
**1 cup cold water**  
**1 tablespoon butter**  
**1 jigger (1 ounce) rum**  
**1 teaspoon vanilla**

In a bowl, mix all of the ingredients by hand in the order given. Pour the mixture into the pie shell.

Bake at 350 degrees for 40 minutes.

Make the Rum Sauce: In a bowl, combine the sugar, salt and water. Cook, stirring constantly, over low heat until the sugar is dissolved. Bring to a boil and cook for 5 minutes, stirring occasionally. Remove from the heat and stir in the butter, rum and vanilla. Stir and reheat before serving.

Serve topped with vanilla ice cream, whipped cream or whipped cream and Rum Sauce.

## **Dessert**

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*Per Serving (excluding unknown items): 613 Calories; 18g Fat (26.0% calories from fat); 3g Protein; 112g Carbohydrate; 1g Dietary Fiber; 97mg Cholesterol; 303mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 3 1/2 Fat; 6 1/2 Other Carbohydrates.*