

Pinto Bean Pie

Anna M Chapdelaine

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 cup sour cream
3 eggs, beaten
1 cup sugar
1 teaspoon cinnamon
1 teaspoon vanilla
1 teaspoon salt
3/4 cup cooked mashed
pinto beans
1/4 cup chopped peanuts or
pecans*

In a bowl, combine the sour cream, eggs, sugar, cinnamon, vanilla and salt. Mix well.

Add the pinto beans and peanuts.

Pour the mixture into an unbaked pie shell.

Bake in the oven at 425 degrees for 10 minutes.
Reduce the heat to 350 degrees.

Bake for 35 to 40 minutes more. Cool.

Serve with whipped cream or vanilla ice cream.

Per Serving (excluding unknown items): 1507 Calories; 63g Fat (37.2% calories from fat); 26g Protein; 214g Carbohydrate; 1g Dietary Fiber; 738mg Cholesterol; 2467mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 1/2 Non-Fat Milk; 11 Fat; 13 1/2 Other Carbohydrates.