

Raisin Cream Pie

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1 cup raisins
1 cup cream or whole milk
1 cup sugar
grated rind of one lemon
1/4 teaspoon cinnamon
1 tablespoon flour
2 egg whites
2 egg yolks
2 tablespoons powdered
sugar
pastry for one pie crust*

Preheat the oven to 325 degrees.

Place the pastry into a pie plate. Bake for 10 minutes. Remove and set aside.

In a saucepan, cover the raisins with water and stew until tender and thick. Drain. Add the cream.

In a bowl, mix the sugar, flour, cinnamon and lemon rind. Add to the raisins. Cook slowly for 5 minutes. Stir in the beaten egg yolks. Cook for a few minutes longer or until the mixture is well thickened.

Pour into the baked pie crust.

In a bowl, place the egg whites. Add the powdered sugar. Beat until stiff peaks form. Spread the meringue over the pie filling.

Bake for 30 minutes.

Per Serving (excluding unknown items): 1450 Calories; 11g Fat (6.5% calories from fat); 18g Protein; 337g Carbohydrate; 6g Dietary Fiber; 425mg Cholesterol; 144mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 7 1/2 Fruit; 1 1/2 Fat; 14 1/2 Other Carbohydrates.