

# Raisin Pecan Pie

Mrs. Wayne T. Davis

River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

## Servings: 8

1/2 cup margarine  
2 cups sugar  
4 eggs  
4 tablespoons milk  
1/2 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/2 teaspoon allspice  
1/2 teaspoon ginger  
3 tablespoons vinegar  
3/4 cup chopped pecans  
1/2 teaspoon vanilla  
1 cup raisins  
whipped cream (optional)  
1 ten-inch unbaked pie shell

Preheat the oven to 350 degrees.

Place the pie shell in a ten-inch pie plate.

In a bowl, cream the margarine and sugar. Add the eggs, one at a time, beating after each addition. Blend in the milk, cinnamon, nutmeg, allspice, ginger, vinegar, nuts and vanilla.

In a saucepan, boil the raisins in water to cover for about 5 minutes. Drain. Add to the filling mixture. Pour into the pie shell.

Bake for 40 minutes or until the pie is firm.

Top with whipped cream, if desired.

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Per Serving (excluding unknown items): 469 Calories; 22g Fat (40.3% calories from fat); 5g Protein; 68g Carbohydrate; 2g Dietary Fiber; 107mg Cholesterol; 175mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 Fruit; 0 Non-Fat Milk; 4 Fat; 3 1/2 Other Carbohydrates.

## Desserts

### Per Serving Nutritional Analysis

Calories (kcal):	469	Vitamin B6 (mg):	.1mg
% Calories from Fat:	40.3%	Vitamin B12 (mcg):	.4mcg
% Calories from Carbohydrates:	55.6%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	4.1%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	22g	Folacin (mcg):	18mcg
Saturated Fat (g):	4g	Niacin (mg):	trace
Monounsaturated Fat (g):	11g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	6g	Alcohol (kcal):	1

<b>Cholesterol (mg):</b>	107mg
<b>Carbohydrate (g):</b>	68g
<b>Dietary Fiber (g):</b>	2g
<b>Protein (g):</b>	5g
<b>Sodium (mg):</b>	175mg
<b>Potassium (mg):</b>	242mg
<b>Calcium (mg):</b>	43mg
<b>Iron (mg):</b>	1mg
<b>Zinc (mg):</b>	1mg
<b>Vitamin C (mg):</b>	1mg
<b>Vitamin A (i.u.):</b>	653IU
<b>Vitamin A (r.e.):</b>	152 1/2RE

**% Daily Value** 0 0%

### Food Exchanges

<b>Grain (Starch):</b>	0
<b>Lean Meat:</b>	1/2
<b>Vegetable:</b>	0
<b>Fruit:</b>	1
<b>Non-Fat Milk:</b>	0
<b>Fat:</b>	4
<b>Other Carbohydrates:</b>	3 1/2

## Nutrition Facts

Servings per Recipe: 8

### Amount Per Serving

**Calories** 469 Calories from Fat: 189

### % Daily Values\*

<b>Total Fat</b> 22g	34%
Saturated Fat 4g	18%
<b>Cholesterol</b> 107mg	36%
<b>Sodium</b> 175mg	7%
<b>Total Carbohydrates</b> 68g	23%
Dietary Fiber 2g	7%
<b>Protein</b> 5g	
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<b>Vitamin A</b>	13%
<b>Vitamin C</b>	2%
<b>Calcium</b>	4%
<b>Iron</b>	7%

\* Percent Daily Values are based on a 2000 calorie diet.