

Sour Cream Date Pie

Mrs Joe G Williford

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1 egg
1/2 teaspoon salt
2 teaspoons lemon juice
1 cup sugar
1 cup evaporated milk
1 cup chopped datse*

Preheat the oven to 425 degrees.

In a bowl, combine the egg, salt, lemon juice, sugar, evaporated milk and dates.

Pour the mixture into an unbaked pie shell (Use a graham cracker crust).

Bake for 10 minutes.

Reduce the oven temperature to 300 degrees.

Bake for 15 minutes longer.

Per Serving (excluding unknown items): 1189 Calories; 24g Fat (17.8% calories from fat); 23g Protein; 226g Carbohydrate; trace Dietary Fiber; 286mg Cholesterol; 1405mg Sodium. Exchanges: 1 Lean Meat; 0 Fruit; 2 Non-Fat Milk; 4 Fat; 13 1/2 Other Carbohydrates.