

Sour Cream Pie

Myron & Anne Owens

Local 1155 Women's Committee Cookbook, Alabama

Servings: 8

2 eggs

1 cup sugar

1 1/2 cups sour cream

1/2 cup seedless raisins

2 tablespoons flour

1 teaspoon vanilla extract

1/2 cup Brazil nuts OR

pecans

1 nine-inch unbaked pie shell

Preheat the oven to 400 degrees.

In a bowl, beat the eggs slightly. Add the sugar and blend well. Add the sour cream.

Dredge the raisins in flour and add to the mixture. Add the vanilla and nuts. Turn the mixture into the pie shell.

Bake for 10 minutes.

Reduce the heat to 350 degrees.

Bake for 30 additional minutes or longer.

Per Serving (excluding unknown items): 244 Calories; 10g Fat (37.3% calories from fat); 3g Protein; 36g Carbohydrate; trace Dietary Fiber; 72mg Cholesterol; 42mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 2 Fat; 1 1/2 Other Carbohydrates.