

Sour Cream Raisin Pie

*One Hundred Years of Sharing
Best of the Best Minnesota Cookbook*

*3 eggs, separated
1 1/2 cups sour cream
3/4 cup sugar
1/4 cup flour
1 teaspoon cinnamon
1/4 teaspoon ground cloves
1 cup raisins
1 baked pie shell
3 tablespoons sugar*

Preheat the oven to 350 degrees.

In the top of a double-boiler, blend three egg yolks and 1-1/2 cups of sour cream.

In a bowl, combine the sugar, flour, cinnamon and cloves. Gradually stir into the eggs and cream mixture. Cook until thick. Stir in the raisins. Pour into the baked pie shell. Top with meringue made from the three egg whites, whipped very stiff with the sugar.

Bake for 10 to 15 minutes.

Per Serving (excluding unknown items): 2243 Calories; 88g Fat (34.2% calories from fat); 38g Protein; 344g Carbohydrate; 8g Dietary Fiber; 789mg Cholesterol; 416mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 1/2 Lean Meat; 7 1/2 Fruit; 1 Non-Fat Milk; 15 1/2 Fat; 12 1/2 Other Carbohydrates.