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# Sour Cream Raisin Pie II

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**1 nine-inch baked pie shell**  
**1 cup buttermilk**  
**1 cup sour cream**  
**2 large egg yolks (or three small yolks), beaten**  
**2 tablespoons flour**  
**1 tablespoon cornstarch**  
**3/4 cup sugar**  
**3/4 cup raisins**  
**1/4 cup nuts, chopped big**

In a large saucepan, combine the buttermilk, sour cream, egg yolks, flour, cornstarch and sugar. Stir well before heating. Cook over medium heat, stirring constantly. Bring to a boil and boil for 1 minute.

Add the raisins and nuts. Place a lid on the pan and let sit for 5 to 10 minutes. Pour into the baked and cooled pie shell. Top with meringue.

Bake at 400 degrees for about 10 minutes until brown.

Yield: 6 to 8 servings

## **Dessert**

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*Per Serving (excluding unknown items): 1805 Calories; 71g Fat (34.0% calories from fat); 26g Protein; 284g Carbohydrate; 8g Dietary Fiber; 111mg Cholesterol; 399mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 5 1/2 Fruit; 1 1/2 Non-Fat Milk; 13 1/2 Fat; 10 Other Carbohydrates.*