

Sour Cream Raisin Pie

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Church of St Peter, Mendota, MN - Our Favorite Recipes, September, 2003

1 (8- or 9-inch) pastry shell, baked
1 cup raisins
1/2 cup sugar
1/2 cup water
1 cup sour cream
1/2 cup sugar
1 tablespoon cornstarch
2 egg yolks
3 tablespoons milk
whipped cream

In a saucepan, combine the raisins, 1/2 cup of sugar and the water. Cook until almost dry.

Add the sour cream, sugar, cornstarch, egg yolks and milk. Cook until thickened and pour into the pie shell.

Top with the whipped cream or cover with meringue.

Per Serving (excluding unknown items): 1879 Calories; 61g Fat (27.9% calories from fat); 19g Protein; 334g Carbohydrate; 6g Dietary Fiber; 534mg Cholesterol; 183mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 7 1/2 Fruit; 1 Non-Fat Milk; 11 1/2 Fat; 13 1/2 Other Carbohydrates.