

# Sour Cream and Raisin Pie

## Ingredients

2 egg yolks (slightly beaten)

1-1/2 cups sour cream

1 cup sugar

4 tbsp flour

1/2 tsp cinnamon

1/4 tsp nutmeg

1/4 tsp GROUND cloves

1 tsp vanilla

3/4 cup seedless raisins

1-9" baked pie shell

## Directions

Combine sugar, flour and spices. Add sour cream-mix until smooth. Add raisins. Place all the above over low heat or in a double boiler. Stir constantly. When hot, pour small amount over beaten egg yolks. Mix and return to rest of mixture. Stir until thick. Remove from heat. Add vanilla and cool. Place in baked pie shell.

Make meringue with 2 egg whites and 4 tbsp sugar. Spread over pie-brown in oven or under broiler.

Anita Geitz