

# Grandmas Sour Cream Raisin Pie

*Beverly Medalen - Willow City, ND  
Taste of Home Grandma's Favorites*

## **Servings: 8**

*1 cup raisins  
2/3 cup sugar  
3 tablespoons cornstarch  
1/8 teaspoon salt  
1/8 teaspoon ground cloves  
1/2 teaspoon ground cinnamon  
1 cup sour cream  
1/2 cup whole milk  
3 large egg yolks, room temperature  
1/2 cup chopped nuts (optional)  
1 (nine-inch) baked pie shell  
MERINGUE  
3 large egg whites, room temperature  
1/4 teaspoon salt  
6 tablespoons sugar*

## **Preparation Time: 30 minutes**

### **Bake Time: 10 minutes**

Preheat the oven to 350 degrees.

In a small saucepan, place the raisins and enough water to cover. Bring to a boil. Remove from the heat. Set aside.

In a large saucepan, combine the sugar, cornstarch, salt, cloves and cinnamon. Stir in the sour cream and milk until smooth. Cook and stir over medium-high heat until thickened and bubbly. Reduce the heat to low. Cook and stir for 2 minutes longer. Remove from the heat.

Stir a small amount of hot filling into the egg yolks. Return all to the pan, stirring constantly. Bring to a gentle boil. Cook and stir for 2 minutes. Remove from the heat.

Drain the raisins, reserving 1/2 cup of the liquid. Gently stir the liquid into the filling. Add the raisins and nuts, if desired. Pour into the pie shell.

For the meringue: In a small bowl, beat the egg whites and salt on medium speed until soft peaks form. Gradually beat in the sugar, one tablespoon at a time, on high until stiff peaks form. Spread over the hot filling, sealing the edges to the crust.

Bake for 15 minutes or until golden brown. Cool on a wire rack for one hour.

Refrigerate for one to two hours before serving.

Refrigerate leftovers.

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Per Serving (excluding unknown items): 266 Calories; 9g Fat (27.9% calories from fat); 4g Protein; 45g Carbohydrate; 1g Dietary Fiber; 95mg Cholesterol; 147mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 Fruit; 0 Non-Fat Milk; 1 1/2 Fat; 1 1/2 Other Carbohydrates.