

# Sour Cream Pie II

*Canadian Mennonite Cookbook - 1974*

*1 cup chopped raisins  
1 1/2 tablespoons flour  
1/2 cup sugar  
1/2 teaspoon cinnamon  
1/2 teaspoon salt  
1/8 teaspoon nutmeg  
1/2 teaspoon cloves  
2 egg yolks, well beaten  
2 egg whites  
1 cup thick sour cream*

Preheat the oven to 375 degrees.

In a bowl, mix together the raisins, flour, salt, nutmeg and cloves. Add the sour cream. Mix well.

Add the egg yolks.

In a bowl, whip the egg whites until stiff. Fold into the mixture. (If desired, the egg whites may be omitted from the mixture and used to make a meringue for the top of the pie.)

Bake as a custard pie until a knife inserted in the center comes out clean, about 45 minutes.

(One cup of sour milk and a lump of butter may be substituted for the sour cream.)

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Per Serving (excluding unknown items): 590 Calories; 11g Fat (16.1% calories from fat); 14g Protein; 112g Carbohydrate; 1g Dietary Fiber; 425mg Cholesterol; 1194mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 1/2 Fat; 6 1/2 Other Carbohydrates.