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Sour Cream Raisin Pie

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The Request:

"My grandmother made a sour cream raisin pie. As a child I did not like it. So my sister would eat the filling out of my piece and I would eat the crust. I have wondered what it tasted like as I can't remember."

Sour Cream Raisin Pie with Meringue Top (recipe from Pendleton, OR)

2 egg yolks
½ cup sugar
1 cup commercial sour cream
1 tsp. baking soda
1 tsp cloves
1 cup raisins

Combine the above ingredients and cook until thick. Pour into baked pie shell and top with meringue. Swirl meringue over pie filling and brown in 350 degree oven for about 12 minutes.

Meringue

4 egg whites, beating until mounds form. Add pinch of cream of tartar and 2/3 cup sugar. Continue beating until all the sugar is dissolved.

Sour Cream Raisin Pie (recipe from Udall, KS)

2 slightly beaten eggs
¼ tsp. salt
¾ cup sugar
1 tsp. cinnamon
½ tsp. nutmeg
1 cup sour cream
1 cup raisins

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Combine ingredients and mix well. Pour into an unbaked pie shell. Bake at 450 degrees for 10 minutes. Then reduce the over heat to 350 degrees and bake for 30 minutes or until mixture doesn't adhere to knife. Serve warm.

Sour Cream Raisin Pie

From Shari

This recipe is from my grandmother from Dannebrog, NE. I have other recipes from her using "butter the size of a walnut", pinch of this, spoon full of that.

Sour Cream Raisin Pie

1/2 cup raisins

1/2 tsp cinnamon

Butter-size of a walnut

1 cup sugar

3 egg yolks

1 heaping Tbl flour

pinch of salt

1 cup sour cream

3 egg whites

6 Tbl sugar

Boil raisins, cinnamon & butter 20 minutes using just enough water to cover. Mix egg yolks, flour, sugar, pinch of salt and sour cream. Add to raisin mixture. Boil till thick, stirring often. Put into baked crust. Cover with egg whites that have been beaten stiff with sugar (add 1 Tbl sugar at a time). Bake 375 degrees till nicely brown.

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