

Class 55

Sour Cream Raisin Pie

Ingredients: 2 c. sour or sweet cream
1 c. brown sugar
dash of cinnamon
1 c. raisins
½ tsp. vanilla
¼ tsp. salt
2 egg yolks
2 tbsp. corn starch
2 egg whites

Directions: Mix first six ingredients and cook for 15 minutes. Mix egg yolks with corn starch and add to hot mixture. Pour into cooked shell. Top with meringue made by beating egg whites until in soft peaks and adding 4 tsp. white sugar. (Ontario Farmers' Union Cook Book)