

# Sour Cream Raisin Pie

by (Margaret Stasser)

## Recipe

Filling:

1 cup raisins

Water to cover raisins in a pan

2 eggs

1 cup sugar

1 cup heavy whipping cream

¼ teaspoon salt

1 teaspoon vanilla

Top Pie Crust:

1 Tablespoon whole milk

2 Tablespoons sugar

Double Pie Crusts

Bring 1 c raisins covered with water to a boil. Beat eggs until fluffy. Add the sugar, cream, salt, and vanilla. Mix well. Drain the raisins and spread them into the bottom of the pie crust. Pour the sugar mixture over the raisins. Lay the top pie crust on top of the pie. Spread the milk and sugar over the top pie crust. Flute the edges of the pie dough together. Bake at 350 degrees for approximately 50 to 60 minutes until the pie crust is light brown.