

Heritage Recipes

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Papa's Sour Cream Pie

Submitted by Pamela

My father was known for making the flakiest pie crusts which would almost melt in your mouth. He didn't like Mince Meat Pie but would make this as its substitute at Thanksgiving. It was my favorite pie. I would ask him to make it for me each year for my birthday present. Soon after he was diagnosed with terminal cancer, he surprised me with my final sour cream pie to remember him by, and told me he was leaving his recipe with my son who spent a lot of time watching him bake various desserts. He has been gone for over 15 years and recently my son found the old recipe book. I began making this pie and am now getting requests from friends and relatives.

I humbly submit the following in memory of my dear father, whom we affectionately called Papa.

Papa's Sour Cream Pie

Before making this pie, Papa would first make homemade Sour Cream by placing a pint of heavy whipping cream in the sunny kitchen window for at least 4 days or until sour. He didn't like the commercial sour cream. I've also found that the some of the commercial heavy whipping creams take longer to sour. *

Two (2) 9" pie shells

½ cup Butter

4 Eggs

2 cups Sugar

1 ½ cups Sour Cream*

1 teaspoon Cinnamon

1 cup of Chopped Walnuts

2 cups Raisins

Melt ½ Cup butter

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Separate eggs and beat egg yolks.

Add sugar to yolks, melted butter and cream with 1 cup of walnuts, raisins and cinnamon.

Beat well.

Pour into uncooked pie shells and bake in 350 oven for 40 minutes, or until pie is firm in center.

Top with egg whites beaten with $\frac{1}{4}$ cup sugar and $\frac{1}{4}$ teaspoon cream of tartar.

Bake 15 minutes or until brown.

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