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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.

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