



Dixie Pie

READY IN



45 min.

SERVINGS



16

CALORIES



1362 kcal

DESSERT

Ingredients

- ☐ 1 cup brown sugar packed
- ☐ 1 cup butter softened
- ☐ 1 cup coconut or shredded
- ☐ 6 eggs
- ☐ 2 teaspoons ground cinnamon
- ☐ 18 inch pie shells
- ☐ 1.5 cups raisins
- ☐ 2 teaspoons vanilla extract
- ☐ 1 cup walnuts chopped

☐ 1 cup sugar white

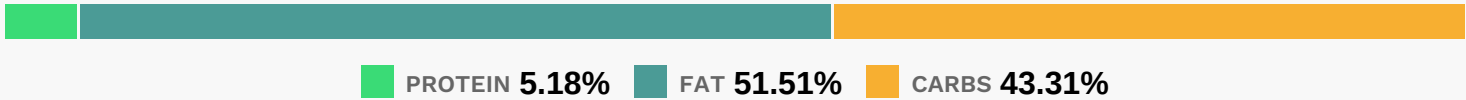
Equipment

- ☐ sauce pan
- ☐ oven
- ☐ mixing bowl

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Place raisins in a small saucepan.
- ☐ Pour in enough water to cover.
- ☐ Place over low heat and bring to a boil.
- ☐ Remove from heat and set aside.
- ☐ In a large mixing bowl, cream together butter, white sugar, and brown sugar. Beat in eggs, vanilla extract, and cinnamon.
- ☐ Mix until smooth.
- ☐ Drain excess water from raisins. Fold into mixture along with nuts and coconut.
- ☐ Mixture will appear curdled.
- ☐ Pour half of mixture into each pastry shell.
- ☐ Bake in preheated oven for 30 to 35 minutes, until filling is set. Cool on wire racks.
- ☐ Garnish with whipped topping and chopped nuts if desired.

Nutrition Facts



Properties

Glycemic Index:13.37, Glycemic Load:14.6, Inflammation Score:-6, Nutrition Score:20.434347712475%

Flavonoids

Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg

Nutrients (% of daily need)

Calories: 1361.76kcal (68.09%), Fat: 78.29g (120.45%), Saturated Fat: 28.12g (175.78%), Carbohydrates: 148.15g (49.38%), Net Carbohydrates: 140.53g (51.1%), Sugar: 26.45g (29.39%), Cholesterol: 91.88mg (30.63%), Sodium: 1043.9mg (45.39%), Alcohol: 0.17g (100%), Alcohol %: 0.07% (100%), Protein: 17.71g (35.41%), Manganese: 1.41mg (70.71%), Vitamin B1: 0.67mg (44.64%), Folate: 174.71µg (43.68%), Iron: 6.95mg (38.63%), Vitamin B3: 6.37mg (31.87%), Fiber: 7.62g (30.49%), Vitamin B2: 0.5mg (29.55%), Selenium: 19.23µg (27.46%), Phosphorus: 239.96mg (24%), Copper: 0.37mg (18.41%), Vitamin K: 17.75µg (16.91%), Magnesium: 54.69mg (13.67%), Vitamin B5: 1.26mg (12.62%), Potassium: 426.98mg (12.2%), Vitamin B6: 0.21mg (10.73%), Vitamin E: 1.61mg (10.71%), Zinc: 1.55mg (10.36%), Vitamin A: 448.1IU (8.96%), Calcium: 81.17mg (8.12%), Vitamin B12: 0.17µg (2.85%), Vitamin D: 0.33µg (2.2%), Vitamin C: 1mg (1.22%)