



## Old Fashioned Raisin Pie I

 Vegetarian  Gluten Free  Popular

READY IN



45 min.

SERVINGS



8

CALORIES



180 kcal

DESSERT

### Ingredients

- 0.5 cup brown sugar packed
- 1 tablespoon butter
- 2 tablespoons cornstarch
- 0.5 teaspoon ground cinnamon
- 2 cups raisins
- 0.3 teaspoon salt
- 2 cups water
- 1 tablespoon distilled vinegar white

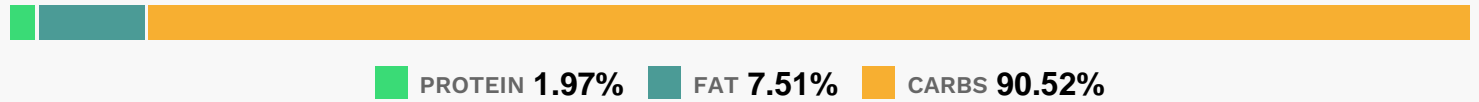
## Equipment

- frying pan
- sauce pan
- oven

## Directions

- Combine raisins and water in a small saucepan. Boil 5 minutes. Blend brown sugar, cornstarch, cinnamon, and salt together; add to hot raisins. Cook and stir until syrup is clear.
- Remove from heat, and stir in vinegar and butter or margarine. Cool slightly.
- Turn filling into a pastry lined pan. Cover with top crust. Seal edges, and cut slits in the top crust.
- Bake at 425 degrees F (220 degrees C) for 30 to 35 minutes.

## Nutrition Facts



## Properties

Glycemic Index:20.48, Glycemic Load:15.28, Inflammation Score:-1, Nutrition Score:2.8134782646337%

## Nutrients (% of daily need)

Calories: 180.39kcal (9.02%), Fat: 1.62g (2.49%), Saturated Fat: 0.96g (6.03%), Carbohydrates: 43.86g (14.62%), Net Carbohydrates: 41.31g (15.02%), Sugar: 13.34g (14.82%), Cholesterol: 3.76mg (1.25%), Sodium: 101.11mg (4.4%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.96g (1.91%), Fiber: 2.55g (10.2%), Potassium: 318.42mg (9.1%), Manganese: 0.13mg (6.49%), Copper: 0.13mg (6.35%), Iron: 1.06mg (5.88%), Vitamin B2: 0.07mg (3.92%), Vitamin B6: 0.07mg (3.7%), Magnesium: 12.9mg (3.22%), Phosphorus: 28.58mg (2.86%), Vitamin B1: 0.04mg (2.71%), Calcium: 25.21mg (2.52%), Vitamin C: 1.96mg (2.38%), Vitamin B3: 0.42mg (2.11%)