



Sour Cream Custard Pie

READY IN



50 min.

SERVINGS



10

CALORIES



1029 kcal

DESSERT

Ingredients

- ☐ 3 egg yolks beaten
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground cloves
- ☐ 0.3 teaspoon ground nutmeg
- ☐ 9 inch pie shell
- ☐ 1 cup raisins
- ☐ 1.5 cups cup heavy whipping cream sour
- ☐ 1 cup sugar white

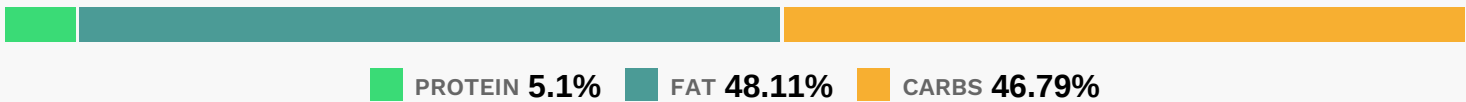
Equipment

- ☐ oven
- ☐ mixing bowl
- ☐ toothpicks

Directions

- ☐ Preheat oven to 400 degrees F (200 degrees C).
- ☐ In a large mixing bowl combine egg yolks, sour cream, sugar, cinnamon, cloves, and nutmeg.
- ☐ Mix thoroughly. Stir in raisins.
- ☐ Pour mixture into pie shell.
- ☐ Bake in preheated oven for 30 to 40 minutes or until toothpick inserted halfway between center and edge of filling comes out clean. Chill before serving.

Nutrition Facts



Properties

Glycemic Index:20.39, Glycemic Load:20.09, Inflammation Score:-5, Nutrition Score:15.247826011285%

Nutrients (% of daily need)

Calories: 1029.11kcal (51.46%), Fat: 55.22g (84.95%), Saturated Fat: 18.73g (117.05%), Carbohydrates: 120.82g (40.27%), Net Carbohydrates: 115.2g (41.89%), Sugar: 21.19g (23.54%), Cholesterol: 78.68mg (26.23%), Sodium: 753.91mg (32.78%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 13.17g (26.34%), Manganese: 0.91mg (45.42%), Vitamin B1: 0.53mg (35.2%), Folate: 136.45µg (34.11%), Iron: 5.26mg (29.23%), Vitamin B3: 5.06mg (25.3%), Vitamin B2: 0.42mg (24.88%), Fiber: 5.62g (22.48%), Selenium: 14.78µg (21.11%), Phosphorus: 188.04mg (18.8%), Vitamin K: 13.83µg (13.17%), Vitamin B5: 1.01mg (10.14%), Potassium: 345.18mg (9.86%), Copper: 0.19mg (9.6%), Magnesium: 35.41mg (8.85%), Calcium: 82.68mg (8.27%), Vitamin B6: 0.15mg (7.54%), Vitamin E: 1.11mg (7.38%), Zinc: 1.08mg (7.21%), Vitamin A: 295.32IU (5.91%), Vitamin B12: 0.18µg (2.96%), Vitamin D: 0.29µg (1.94%), Vitamin C: 1.1mg (1.34%)