



Sour Cream Fruit Pie

READY IN



300 min.

SERVINGS



8

CALORIES



1289 kcal

DESSERT

Ingredients

- 21 ounce cherry pie filling canned
- 3 eggs beaten
- 3 tablespoons flour all-purpose
- 9 inch graham cracker crust prepared
- 0.3 teaspoon salt
- 2 cups cup heavy whipping cream sour
- 1 teaspoon vanilla extract
- 1 cup sugar white

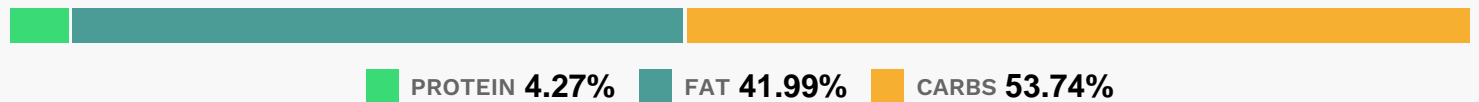
Equipment

- bowl
- oven

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- In a large bowl, mix together sour cream, sugar, salt, and flour.
- Add eggs and vanilla; stir until thoroughly combined.
- Pour mixture into graham cracker crust.
- Bake in preheated oven for 40 to 45 minutes, until firm. Spoon pie filling over top immediately. Allow to cool slightly, then refrigerate at least 4 hours before serving.

Nutrition Facts



Properties

Glycemic Index:18.14, Glycemic Load:19.01, Inflammation Score:-6, Nutrition Score:22.739999947341%

Nutrients (% of daily need)

Calories: 1289.11kcal (64.46%), Fat: 60.31g (92.79%), Saturated Fat: 15.9g (99.4%), Carbohydrates: 173.7g (57.9%), Net Carbohydrates: 169.54g (61.65%), Sugar: 61.66g (68.51%), Cholesterol: 95.31mg (31.77%), Sodium: 1028.46mg (44.72%), Alcohol: 0.17g (100%), Alcohol %: 0.06% (100%), Protein: 13.8g (27.6%), Manganese: 2.52mg (125.81%), Vitamin K: 42.61µg (40.58%), Folate: 143.64µg (35.91%), Vitamin B2: 0.61mg (35.91%), Vitamin B3: 6.5mg (32.48%), Phosphorus: 314.36mg (31.44%), Iron: 5.62mg (31.25%), Vitamin B1: 0.41mg (27.38%), Vitamin E: 3.93mg (26.21%), Copper: 0.51mg (25.72%), Selenium: 13.57µg (19.38%), Zinc: 2.85mg (19.02%), Fiber: 4.16g (16.62%), Magnesium: 57.61mg (14.4%), Calcium: 131.74mg (13.17%), Vitamin A: 601.79IU (12.04%), Vitamin B6: 0.23mg (11.29%), Potassium: 393.16mg (11.23%), Vitamin B5: 0.85mg (8.46%), Vitamin B12: 0.27µg (4.46%), Vitamin C: 3.2mg (3.87%), Vitamin D: 0.33µg (2.2%)