



Sour Cream-Raisin Pie

READY IN



230 min.

SERVINGS



8

CALORIES



629 kcal

DESSERT

Ingredients

- ☐ 14.1 oz pie crust dough refrigerated softened (2 Count)
- ☐ 1 cup raisins
- ☐ 1.3 cups water
- ☐ 1 cup sugar
- ☐ 3 tablespoons flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 3 egg yolk
- ☐ 1 cup cream sour
- ☐ 2 tablespoons butter softened

- ☐ 1 cup walnut pieces chopped
- ☐ 1 teaspoon vanilla
- ☐ 3 egg whites
- ☐ 0.5 teaspoon cream of tartar
- ☐ 0.3 cup sugar
- ☐ 1 teaspoon vanilla

Equipment

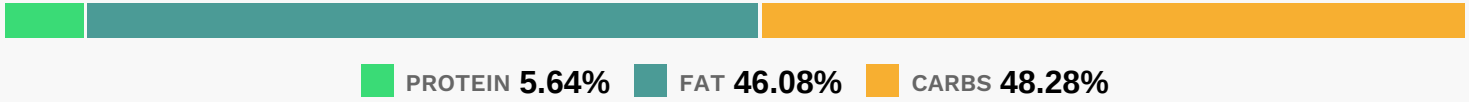
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Heat oven to 450°F. Make pie crust as directed on box for One-Crust Baked Shell.
- ☐ Bake 10 to 12 minutes or until light brown. Reduce oven temperature to 350°F.
- ☐ In 1-quart saucepan, heat raisins and water to boiling; reduce heat and simmer for 5 minutes.
- ☐ Drain; set aside.
- ☐ In 2-quart saucepan, mix 1 cup sugar, the flour and salt. In bowl, beat egg yolks, sour cream and margarine.
- ☐ Add to sugar mixture in pan. Cook over low heat about 15 minutes or until thick.
- ☐ Remove from heat.
- ☐ Add drained raisins, nuts and 1 teaspoon vanilla.
- ☐ Pour into baked pie shell.
- ☐ In large bowl, beat egg whites and cream of tartar with electric mixer until foamy. Gradually add 1/3 cup sugar, beating until mixture forms stiff peaks.

- ☐
- Add 1 teaspoon vanilla. Spoon meringue over filling; spread to edge of crust.
- ☐
- Place pie on middle oven rack; place sheet of foil on rack below pie in case of spillover.
- ☐
- Bake at 350°F about 12 minutes or until meringue is lightly browned. Cool completely, about 3 hours. Cover and refrigerate any remaining pie.

Nutrition Facts



Properties

Glycemic Index:36.75, Glycemic Load:32.67, Inflammation Score:-5, Nutrition Score:11.003043433894%

Flavonoids

Cyanidin: 0.4mg, Cyanidin: 0.4mg, Cyanidin: 0.4mg, Cyanidin: 0.4mg

Nutrients (% of daily need)

Calories: 629.25kcal (31.46%), Fat: 33g (50.76%), Saturated Fat: 9.14g (57.14%), Carbohydrates: 77.79g (25.93%), Net Carbohydrates: 74.26g (27%), Sugar: 34.88g (38.76%), Cholesterol: 89.86mg (29.95%), Sodium: 421.33mg (18.32%), Alcohol: 0.34g (100%), Alcohol %: 0.21% (100%), Protein: 9.08g (18.16%), Manganese: 0.8mg (40.01%), Copper: 0.35mg (17.56%), Vitamin B2: 0.3mg (17.39%), Selenium: 11.92µg (17.03%), Folate: 67.06µg (16.77%), Vitamin B1: 0.25mg (16.55%), Phosphorus: 153.95mg (15.39%), Iron: 2.56mg (14.25%), Fiber: 3.54g (14.15%), Magnesium: 41.71mg (10.43%), Potassium: 361.72mg (10.33%), Vitamin B3: 1.93mg (9.63%), Vitamin B6: 0.18mg (8.77%), Vitamin A: 405.07IU (8.1%), Calcium: 70.56mg (7.06%), Zinc: 0.99mg (6.61%), Vitamin B5: 0.63mg (6.29%), Vitamin E: 0.73mg (4.84%), Vitamin K: 4.53µg (4.31%), Vitamin B12: 0.21µg (3.43%), Vitamin D: 0.36µg (2.43%), Vitamin C: 1.43mg (1.74%)