



ZEKE LIFE

Sour Cream Raisin Pie

What You Need:

- 4 eggs
- 1 c. sugar
- 1 c. raisins
- 1 c. sour cream
- 1 tsp. cinnamon
- 1 tsp. cloves
- 1 baked 9-inch deep-dish pie shell
- For topping:
 - 6 T. sugar
 - ½ tsp. cream of tartar

Steps:

1. Follow instructions on pie crust and bake. Then preheat oven to 350°.
2. Mix ingredients (egg yolks, sugar, raisins, sour cream, cinnamon, cloves) in sauce pan + bring to a boil. Boil for 2 minutes.
3. Fill in baked pie crust.
4. Make the meringue by beating 4 egg whites, sugar and cream of tartar until stiff and forms peak.
5. Bake for 15 minutes at 350°.
6. Cool on wire rack for 1 hour, and chill for 3 – 6 hours before serving.

Estimated Time:

90 minutes, plus 3 – 6 hours to chill.

Live like Zeke. You're such a good boy!

www.zekelife.com