

SN Ranch Sour Cream Pie - Sherry & Charlie Ewing

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- 1 Cup Cream ( sour it with vinegar)
- 1/2 Cup Sugar
- 1/2 Cup Chopped Raisins (go easy with this amount)
- 2 Egg Yolks
- 1 small Tbs Flour
- 1 tsp. Vanilla

- Mix egg, sugar, flour and cream.
- Cook in double boiler till thickened.
- Add raisins and vanilla last.
- Pour into cooked pie shell and chill.

When cool, you can add a dollop of whipping cream on top when serving, ( this is the best way...) or you can make a meringue for on top and serve it that way.

Meringue:

- 2 egg whites
- 3 Tbs. Sugar

Beat together till soft peaks form. Dollop over top of cooled pie making it pretty, curling meringue with a back of a spoon. Heat in 400 degree F oven till meringue turns a nice golden brown. Watch closely!

Mmmmmmm!! I can taste it now!!! Enjoy!!!

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