

Sour Cream Raisin Pie

- 1 unbaked 8" pie shell
- 2 large eggs
- 1 cup sour cream
- 3/4 cup sugar
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 1/4 teaspoon nutmeg
- 1 cup raisins
- 1/2 cup sour cream for topping (optional)

Prepare pie shell. beat eggs, 1 cup sour cream, sugar, vanilla, salt and nutmeg until well blended. Stir in raisins. Pour into pastry shell. Bake below oven center in moderately hot oven (375) 40 minutes, just until set. Cool. If desired, top each serving with a spoonful of sour cream. Makes one 8" pie.