

RAISIN PIE—WITHOUT EGGS.

Two cups raisins, one-half teaspoon cinnamon, one-half tablespoon butter, one-half cup sugar, tablespoon flour and pinch salt. Cover raisins with boiling water, add cinnamon and cook twenty minutes. Mix sugar, salt and flour and sprinkle one-half on lower pie crust; add raisins and sprinkle with other one-half of sugar, etc. Add few dots of butter and upper crust and bake.