

Sour Cream Pie

1 cup sour cream	Few grains nutmeg
$\frac{1}{2}$ cup chopped raisins	Few grains clove
$\frac{2}{3}$ cup sugar	3 table spoons flour
$\frac{1}{8}$ teaspoon cinnamon	$\frac{1}{4}$ teaspoon salt

2 egg yolks

MIX ingredients except egg yolks, in order given in top of double boiler. Stir and cook until mixture thickens, cover and cook ten minutes. Add egg yolks, stir and cook two minutes. Turn into baked crust, cover with Meringue and bake eight minutes.

Meringue

BEAT two egg whites until stiff, add gradually three tablespoons powdered sugar and beat vigorously. Fold in two tablespoons powdered sugar and add one-third teaspoon vanilla. Spread over pie and cook eight to twelve minutes in a moderate oven or at 325 degrees F.