

## Apple Raisin Pie

- 1 cup seedless raisins
- 1 cup boiling water
- 1 tablespoon flour
- 2/3 cup sugar
- 2 cups cooking apples, peeled, cored and sliced
- 1/2 cup chopped pecans
- 3 tablespoons fresh lemon juice
- 2 teaspoons grated lemon rind
- Pastry for a two-crust 9-inch pie



1. Preheat oven to 425°F.
2. Add raisins to boiling water. Simmer, covered, 5 minutes.
3. Mix flour and sugar, add to raisins. Cook over low heat, stirring, until thick. Boil 1 minute. Remove from heat, add sliced apples, nuts, lemon juice and lemon rind.
4. Pour apple mixture into pastry lined 9-inch pie plate. Cover with top crust. Cut slits in top crust for steam to escape.
5. Bake at 425°F for 30 to 40 minutes or until crust is golden.

Serves 8.

<b>Nutrition Facts</b>		
Servings per recipe: 8		
<b>Amount Per Serving</b>		
<b>Calories</b> 390	Calories from fat 153	
	% Daily Value	
<b>Total Fat</b> 17g		27%
Saturated Fat 4g		18%
<b>Cholesterol</b> 0mg		0%
<b>Sodium</b> 295mg		12%
<b>Carbohydrate</b> 58g		19%
Dietary Fiber 3g		12%
<b>Protein</b> 4g		8%
Vitamin A: 0%	Vitamin C: 9%	Folacin: 3%
Calcium: 4%	Iron: 8%	Potassium: 7%

Source: City of Stillwater Employee's Association Cookbook, 1988  
 Barbara Brown, Food Specialist  
 Oklahoma Cooperative Extension Service