

# Old Fashioned Raisin Pie!

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Thank you for sharing this recipe! This is a favorite recipe from my childhood and it's one of my Dad's favorite pies. He is terminally ill right now and I'm honored to make this pie and share it at this special time.

My husband had been bugging me to make one and I am not very fond of raisins but after this recipe I am loving raisin pie, thank you so much excellent highly recommendable

Easy to make, but lacking in flavor. If you want the taste of a butter tart in a pie, this is not the right recipe. Was okay, but noone is asking for it again at our place.

Very easy to make pie, I boiled the raisins until they plumped and that was a little over the time in the recipe...

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**To Find Out All The Delicious Ingredients And The Step By Step Directions To Follow, Please Head On Over To The Next Page.**

## **Ingredients**

4 C. water  
4 C. raisins  
1 C. light brown sugar

5 T. cornstarch  
1/2 tsp. cinnamon  
1/2 tsp. salt  
2 tsp. lemon juice  
3 T. butter (not margarine)  
1 tsp. vanilla extract  
2, 9" deep dish pie shells

### **Directions**

Combine raisins and water in a med. pot, bring to a boil and cook for 5 minutes. Blend the brown sugar, cornstarch, cinnamon and salt together, slowly stir into the hot raisins.

Cook and stir until the syrup has thickened (happens pretty quick). Remove from the heat and stir in the lemon juice, butter and vanilla. Cool slightly.

Pour the raisin filling into one of the pie shells, remove the pie crust from the other shell and place on top, sealing the edges by pinching them together. Use a knife to make a couple of slits in the top of the pie. Bake in a 425 degree oven for 30-35 minutes.

Source : [allrecipes.com](http://allrecipes.com)