

# French Raisin Pie

## Ingredients

### Cream together:

1/2 CUP BUTTER OR MARGARINE

1/2 CUP SUGAR

### Add:

1 CUP SUGAR

3 WHOLE EGGS

1 CUP CHOPPED PECANS

1 CUP RAISINS

1 TABLESPOON APPLE CIDER VINEGAR

1/2 TEASPOON CINNAMON

1/2 TEASPOON (SCANT) CLOVES

## Instructions

1. Pour in one deep 9-inch unbaked pie shell
2. Bake 35 minutes in a pre-heated 350-degree oven
3. The center will appear soft but it will become firm in cooling.

### Note:

This filling makes enough to fill 16 individual frozen pastry shells. Allow to thaw to room temperature before filling.

Fill tart shells 2/3 full.

Bake at 350-degrees about 15 minutes or until light brown. The center will appear soft but will become firm as the tarts cool.

Love 'n hugs,

Pat