

YINZER YUMS OF YESTERYEAR

RAISIN (FUNERAL) PIE



INGREDIENTS

- 2 cups raisins
- ½ cup sugar
- 2 cups water
- ½ tsp. salt
- 2 Tbsp. butter
- 3 Tbsp. lemon juice
- 1 tsp. lemon extract
- 2 Tbsp. cornstarch
- Pastry dough for shell and for lattice strips on top

PREPARATION

Cook raisins, sugar, water, salt, butter, and lemon juice for 5 minutes. Dissolve cornstarch in 3 Tbsp. cold water and add to mixture. Cook for another 5 minutes. Remove from heat and add lemon extract. Pour into pastry-lined pie pan. Make a lattice-fashioned pie top or cover with a whole pie shell and vent at the top. Bake at 425 for 18-20 minutes.



ORIGINAL RECIPE BY CHEF WILLIAM FAUST, 1963