



Red Currant Sour Cream Pie

Prep time: 5 minutes

Cook Time: 45 min

Total time: 1 hr 5 min

Serves: 8

Notes:

This isn't solely for Currants, but can be used with any choice of berries you prefer – Heck, mix them all up for a jumbleberry pie



Ingredients

- 1 Cup Sour Cream
- 1/2 Cup Sugar
- 2 Large Eggs
- 1 Tsp Pure Vanilla Extract
- 1 Pint of Currants - Red or Black
- 1 Your Favorite Pie Crust
- 1 Powdered Sugar for Garnish

Instructions

1. Preheat oven to 350°
2. In medium bowl, whisk together Sour Cream, Sugar, Eggs, and Vanilla.
3. Gently stir in berries
4. Pour mixture into piecrust and bake 55-65 minutes or until the custard is slightly puffed and just set in the middle
5. Allow pie to cool to room temperature.
Chill to garnish with sprinkled powdered sugar - or else it'll melt