

Ann's Lemon Sour Cream Pie

Servings: 8

Source: Ann Jaeger in Cass City Cookbook

Ingredients

- 1 cup Sugar
- 3 Tbsp Cornstarch
- ¼ C. Butter
- ½ C. Lemon Juice
- Grated Rind Of 1 Lemon
- ¾ cups Whole Milk
- 1 cup Sour Cream
- ½ cup Heavy Cream, Whipped
- 3 Egg Yolks

Method

Bake pie shell in a 350°F oven until light brown; cool. Meanwhile, combine sugar and cornstarch in a saucepan. Add butter, lemon juice, egg yolks, lemon rind and milk. Cook over medium heat, stirring constantly until thickened and smooth; chill. Fold sour cream into chilled mixture and spoon into baked pie shell. Chill well; serve with whipped cream.