

Lemon Sour Cream Pie

Servings: 8

Source: Ann Jaeger

Ingredients

- 1 cup Sugar
- 3 tablespoons Cornstarch
- $\frac{1}{4}$ C. Butter
- $\frac{1}{2}$ C. Lemon Juice
- Grated Rind Of 1 Lemon
- 3 egg yolks
- $\frac{3}{4}$ cups Whole Milk
- 1 cup Sour Cream
- $\frac{1}{2}$ cup Heavy Cream, Whipped

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.