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## Eggnog Pie [1]

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Eggnog Pie

### Ingredients

1/2 tbsp pack unflavoured gelatin  
4 tbsp cold water  
10 1/2 tbsp white sugar - divided  
16 tbsp milk  
2 eggs - lightly beaten  
2 tbsp rum  
16 tbsp whipping cream  
1 (9 inch) pie shell - already baked  
Ground nutmeg

### Preparation

- **1**  
Let the gelatin dissolve in the water and set aside.
- **2**  
Then in a saucepan over a medium heat, combine the milk and half of the sugar and bring slowly to a boil.
- **3**  
Reduce the heat and add the gelatin mixture to the milk.
- **4**  
Using a wire whisk, whisk in the eggs and continue to whisk until the mixture thickens.
- **5**  
Pour in the rum.
- **6**  
Refrigerate the mixture and chill it until it begins to set, stir the mixture occasionally as it cools.
- **7**  
Whip the cream until soft peaks form and beat in the remaining sugar.
- **8**  
Refrigerate 1/2 a cup of this mixture for garnish.
- **9**  
Fold remaining whipped cream into the milk mixture and pour into the already baked pie crust.
- **10**  
Cover and refrigerate for 2 to 3 hours.
- **11**  
Serve with reserved whipped cream and a dusting of nutmeg.
- **12**  
ENJOY!
- **13**  
<em><strong> </strong></em>

Cooks Note

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**Links**

[1] <https://www.expatwoman.com/ewfood/recipes/eggnog-pie>

[2] <https://www.expatwoman.com/ewfood/flag/flag/madeit/6154?destination=printpdf/6154&token=a546ca653ec4f215ebb3dea0ea67b213>

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