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by ewfood

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!

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Cooks Note