



Posted on 7 October 2012

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!

13

Cooks Note
