

Eggnog Pie by Lynn's Recipes



Lynn demonstrates how to make an Eggnog Pie. This is a great Holiday dessert. Use your leftover eggnog to make this pie, if desired. Super easy. Adapted from Whole Foods.

Ingredients:

- 1 (9-inch) unbaked pie shell
- 4 large eggs
- $\frac{3}{4}$ cup sugar
- 1-1/2 cups eggnog
- 1-1/2 teaspoon vanilla extract
- Freshly grated nutmeg (optional)

Preheat oven to 350°. Line pie crust with parchment paper or foil, fill with pie weights or dried beans and bake 15 minutes. Remove weights and continue to bake 15 minutes longer or until lightly golden. Let cool on wire rack.

Meanwhile, in a large bowl, whisk together eggs and sugar until blended. Add eggnog and vanilla and whisk until well combined. Pour into pie shell.

Bake pie until just set (still jiggling slightly), about 1 hour. If you notice the edges getting too brown, place aluminum foil over the edges to shield. Pie will puff while baking and settle upon cooling. Cool completely to serve. Slice and garnish with whipped cream and freshly grated nutmeg, if desired.

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