

# Eggnog Pie

*Mrs Tazewell D Eure Jr*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*1 envelope gelatin  
1/4 teaspoon salt  
1 cup whipping cream,  
whipped  
1/4 teaspoon almond  
extract  
1 baked nine-inch pie crust  
1/4 cup sugar  
2 cups eggnog  
1 1/2 teaspoons vanilla  
2 tablespoons rum or  
brandy  
nutmeg*

In a saucepan, mix the gelatin, sugar and salt. Gradually stir in the eggnog. Warm over direct heat until the gelatin is dissolved.

Chill until the mixture mounds when dropped from a spoon, about 30 to 45 minutes.

Fold in the whipped cream and flavorings.

Heap the filling mixture into the pie shell. Dust with nutmeg.

Chill for two to four hours,

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Per Serving (excluding unknown items): 1795 Calories; 126g Fat (62.3% calories from fat); 26g Protein; 146g Carbohydrate; 0g Dietary Fiber; 626mg Cholesterol; 984mg Sodium. Exchanges: 1/2 Non-Fat Milk; 25 1/2 Fat; 9 Other Carbohydrates.