



From Our Family to Yours

Eggnog Custard Pie

Ingredients

Crust:

1 2/3 cups Graham Cracker Crumbs (SKU #28404)

1/2 cup Melted Butter (SKU #861016)

5 tbsp Sugar (SKU #861626)

1/2 tsp Ground Cinnamon (SKU #68090)

Filling:

3 Eggs (SKU #861006)

2 cups Hood Golden Eggnog (SKU #76541)

1/3 cup Sugar (SKU #861626)

1/2 tsp Brandy or Rum Extract, if desired

1/8 tsp Salt (SKU #92274)

1 tsp Vanilla Extract (SKU #68182)

1/4 tsp Ground Nutmeg (SKU #68012)



Instructions

Grease a 9-inch glass pie plate with butter.

Combine the graham cracker crumbs, butter, 5 tablespoons sugar, and cinnamon in a medium bowl. Mix well. Press the mixture evenly into the bottom of the pie plate and up the sides using the bottom of a 1/4 -cup measuring cup. Refrigerate for 20 minutes.

Heat oven to 350°F.

In a large bowl of an electric mixer, beat the eggs. Add the eggnog, sugar, brandy extract (optional), salt, vanilla extract, and nutmeg, and blend well. Pour the eggnog mixture into the pie crust.

Cover the pie loosely with aluminum foil and bake for 30 minutes. Remove the foil, and bake for an additional 20 to 30 minutes, or until a knife inserted in the center comes out clean. Cool completely on a wire rack.

In a large bowl of an electric mixer, beat the cream, confectioner's sugar, and extract on high speed until soft peaks form, about 1 minute. Do not over beat. Spread the whipped cream topping evenly on top of the pie. Sprinkle the ground nutmeg on top of the whipped cream.

**Recipe sourced from Hood*