

# Eggnog Pie



## ***Crust***

1 1/2 cups graham cracker crumbs  
1/4 cup sugar (I used a bit less)  
1/4 cup ground almonds  
1/4 cup melted butter

Blend ingredients. Set aside a few crumbs for topping. Press into pie plate. Bake at 375F for 10 minutes. Chill.

## ***Filling***

1 Tbsp gelatin  
1/4 cup cold water  
1/3 cup sugar  
2 Tbsp cornstarch  
1/8 tsp salt  
2 cups eggnog  
1 1/2 oz unsweetened chocolate  
1 tsp vanilla  
1 cup whipping cream  
2 tsp rum

Soften gelatin in cold water. Mix sugar, cornstarch, salt and eggnog on the stove and cook until slightly thickened. Stir often or use a double-boiler. Add gelatin and stir until dissolved.

Set aside about 2/3rds of the custard and allow it to cool. To the 1/3rd left, add the unsweetened chocolate and the vanilla. Once the 2/3rds is cool, whip the whipping cream and rum, and add the 2/3rds custard. Pour into the pie shell and cool until set. Spread the chocolate layer over the first layer and chill overnight.

## ***Topping***

1 cup whipping cream  
2 tsp rum  
1/4 cup icing sugar

Shortly before serving, whip cream with rum and icing sugar. Pile on the pie and decorate with crumbs.

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