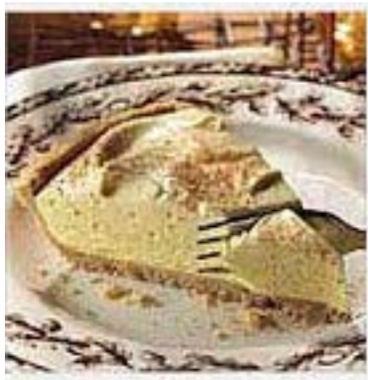


## EGG NOG PIE

Kimberli Washington, Public Information Office



### Ingredients:

- 1 ¼ cups egg nog
- 1 tablespoon gelatin
- 1 tablespoon water
- 1 cup heavy whipping cream
- 4 tablespoons powdered sugar
- 1 teaspoon vanilla extract
- 1 graham cracker pie crust
- Ground nutmeg (garnish)

### Directions:

- Heat egg nog in a sauce pan until boiling and remove from heat.
- Dissolve gelatin in water and stir into egg nog. Set aside.
- Beat heavy whipping cream, vanilla extract and powdered sugar until fluffy. Add in egg nog mixture.
- Mix well and pour into pie shell. Garnish with ground nutmeg on top.
- Let set in refrigerator for about 12 hours before serving.
- Enjoy!!!

**Disclaimer:** It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.