

EGGNOG PIE

1 ¼ Cups white sugar
¼ Cup all purpose flour
2 Cups eggnog (I like to use the richest I can find)
3 eggs beaten
1 tsp vanilla extract
¼ Cup unsalted butter, melted and cooled slightly
1 (9 inch) prepared unbaked pie crust thawed
Optional – 2 TBSP rum or 2 tsp brandy extract

Preheat oven to 350 degrees.

Mix the sugar and flour together in a mixing bowl

Beat in the eggnog, eggs and vanilla (and brandy if using) to make a smooth mixture.

Stir in the butter.

Pour into the prepared pie crust

Bake until the custard is set – about one hour

You might even want to add some nutmeg or cinnamon to the batter before baking.