

Eggnog Pie

Source: Oma

Ingredients

- 1 tbsp. gelatin
- $\frac{1}{4}$ c. water
- 4 eggs, separated
- $\frac{2}{3}$ c. sugar, divided
- 1 tsp vanilla
- $\frac{1}{2}$ c. heavy cream
- 1 Graham Cracker Crust

Method

Soften 1 tbsp (one pack) gelatin in $\frac{1}{4}$ c. water

Separate 4 eggs

Cook the yolks and $\frac{1}{3}$ c. sugar in top of double boiler, start in cold water and heat until the water boils. (Stir)

Add the gelatin and set aside to cool.

Beat the egg whites until stiff. Add $\frac{1}{3}$ c. sugar and 1 tsp vanilla.

Beat $\frac{1}{2}$ c. heavy cream. Combine yolk mixture with beaten whites and fold in whipped cream and pour into a graham cracker crust.

Sprinkle top with graham cracker crumbs and nutmeg. Chill.

Notes

Notes from Rosie:

“I don’t use cracker crumbs on top and I don’t think your mom did.”

I don’t really remember but something about crumbs around the outside sounds familiar.