

A Recipe From *tikkido*

Eggnog Custard Pie

<https://tikkido.com/blog/eggnog-custard-pie-gingerbread-crust-recipe>

Gingerbread Pie Crust

- 1 1/2 cups crushed gingerbread cookies
- 1/3 cup sugar
- 6 Tablespoons melted butter

Instructions

1. Combine all the crust ingredients together and mix until you have a damp crumb mixture.
2. Press into a pie tin, and bake at 350 degrees Fahrenheit for 10-12 minutes.

Eggnog Pie Filling

- 2 cups eggnog
- 3 eggs, beaten
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1/4 teaspoon freshly grated nutmeg

Instructions

1. Combine all of the filling ingredients together, and pour in the prepared gingerbread pie crust.
2. Bake at 325 Fahrenheit for approximately 50 minutes.

