

# EGGNOG PIE



## INGREDIENTS



- ½ box gingersnaps, crushed
- ½ cup butter
- 1 cup sugar, divided
- 1 envelope unflavored gelatin
- ½ teaspoon salt
- 3 eggs, separated
- 1 ¼ cups milk
- ¼ teaspoon cream of tartar
- ½ cup whipping cream, chilled
- 2 drops yellow food coloring
- nutmeg to taste

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## DIRECTIONS

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Preheat oven to 350 degrees.

To make crust, mix gingersnaps and butter.

Press mixture firmly and evenly against sides and bottom of a 9- or 10-inch pie pan.

Bake for 10 minutes; cool.

To make filling, mix ½ cup sugar, gelatin, and salt in a saucepan. Thoroughly mix egg yolks and milk; stir into sugar mixture. Heat over medium heat, stirring constantly until boiling. Cover and refrigerate several hours until thick. Then beat egg whites and cream of tartar until foamy. Beat in remaining ½ cup sugar, 1 tablespoon at a time. Beat until stiff and glossy; do not underbeat! Fold cooled egg mixture into meringue. Beat cream in a chilled bowl until stiff. Fold into egg mixture. Pour filling into cooled pie shell and sprinkle with nutmeg. Refrigerate until set (at least 3 hours).

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