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# Creamy Gluten-Free Eggnog Pie

Servings:

Preparation Time:

Cooking Time: 30 Minutes

by Silly Zak's

## Gluten-Free Ingredients

- 4 free-range large eggs
- 2 lightly blended large egg yolks
- 3.5 oz. fine sugar (about 1/2 cup)
- 16 oz. heavy cream
- 2 cloves or to taste
- 1/4 cup brandy, rum, or whiskey
- Whole nutmeg (freshly grated) to taste



## DIRECTIONS

1. Preheat oven to 400F and place rack in the middle of the oven.
2. In a large mixing bowl, add eggs and egg yolks until light and frothy either by stand mixer or by hand.
3. On low heat, slowly warm the cream and cloves, Do not allow to boil as the cream may curdle.
4. Add the alcohol while stirring and blend well.
5. Continue to stir while pouring the warm cream into the eggs.
6. Remove the tart tin from the fridge and add the filling.
7. Place in oven and bake for 10 minutes.
8. Lower the heat to 350F and leave the tart in for another 20 minutes.
9. The tart is done when the top is a golden brown and the filling is almost set.
10. Allow the pie to rest and can be served slightly warm.
11. Great with whipped cream or vanilla ice cream as a topping.



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