



### **layered egnog pie**

9" pre-made graham cracker crust (see below, or use a premade one from the grocery store)

2 packages vanilla instant pudding (3.4 oz. size)

1/2 cup cold milk (i used 1%)

1-1/2 cups cold egnog (i used store-bought lite egnog)

1 tub of whipped topping (i used lite cool whip)

1/2 cup sliced almonds

1. whisk together pudding mixed with milk and egnog, about 2 minutes. spoon 1-1/2 cups of this into pie crust.
2. stir in half of the whipped topping to the remaining pudding mixture; mix well. spread over the top of the pudding layer.
3. spread a third layer of the remaining whipped topping over the other two layers.
4. top with sliced almonds.
5. chill for 3 hours.

makes about 10 servings. enjoy! =)

### **graham cracker pie crust**

2 cups graham cracker crumbs

1/2 cup melted butter

1/3 cup sugar

1. combine all ingredients. press to the bottom and up the sides of 9-inch pie plate. bake at 400° for 10 minutes.

<http://www.oncupcakemoon.com/recipes/eggnogpie.pdf>