

Frozen Bourbon Eggnog Pie

- ◆ 1 gingersnap or graham cracker crust
- ◆ 1 3.4 ounce box INSTANT vanilla pudding
- ◆ 1 1/3 cup eggnog (not dairy free)
- ◆ 1/3 cup bourbon (or rum)
- ◆ 1 cup chopped nuts (optional)
- ◆ Whipped cream or topping

Sprinkle chopped nuts onto crust. In a large bowl mix pudding mix, eggnog and bourbon. Stir until all lumps are gone. Let sit for 5 minutes. Fold in 1 cup of whipped topping and pour into pie crust. Cover and freeze for 2-4 hours. Serve with additional whipped top and a dash of nutmeg! Cheers!



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I love celebrating the holidays - sometimes, I'll even put eggnog in my bourbon!

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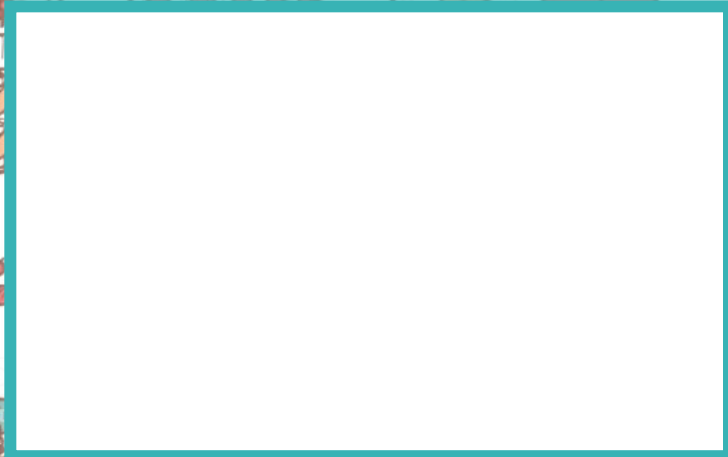
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