

**Royal Crest Dairy Egg Nog Pie**  
*Royal Crest Dairy, Denver, CO*

Servings: 6 (1 pie)

Ingredients:

1 Tbsp. granulated gelatin  
1/4 cup cold water  
1 cup boiling water  
1/4 teaspoon salt  
1 cup Royal Crest Dairy Egg Nog  
1 teaspoon vanilla  
1 baked plain pastry shell

Instructions:

Soften gelatin in cold water. Dissolve in boiling water. Chill until slightly thickened. Beat with rotary beater until fluffy. Add salt and Egg Nog. Fold into gelatin. Add vanilla. Chill again until thickened. Turn into baked shell and chill until firm. Garnish with additional Royal Crest Whipping Cream if desired. Enjoy!