



# Classic Southern Eggnog Chess Pie Recipe

## A Pie With a Funny Name

Have you ever heard of a Chess Pie? The name is a puzzle. Some say it came from a cook who said, It's jes' pie. That got mixed up into chess pie. I still laugh at that.

This one is a special holiday version. We add rich, creamy eggnog to the mix. It makes the pie taste like Christmas in every bite. What is your favorite pie name? The silly ones are always the best.

## Making the Sweet Filling

First, let that butter get soft. Cream it with the sugar until it's fluffy. This

step is so important. It makes the filling smooth and light.

Then you add the eggs, eggnog, and flour. A little vanilla and nutmeg go in last. Doesn't that smell amazing? The nutmeg makes the whole kitchen feel cozy. This matters because taking your time here builds the flavor.

## **The Secret to a Perfect Bake**

Here is the old trick. You start with a very hot oven. Then you turn it down right after the pie goes in. This helps the crust get crisp.

You bake it until it has a little jiggle in the middle. Do not bake it until it is solid. It will keep cooking as it cools. This matters because that jiggle means your pie will be creamy, not rubbery.

## **A Story From My Kitchen**

I once made this for my grandson. He saw the powdered sugar on top. He thought it was snow! He tried to blow it off like a dandelion.

We both laughed so hard. Now he always helps me dust the sugar. It is our little tradition. What is a cooking memory that makes you smile?

## **Fun Fact & A Final Thought**

Fun fact: Eggnog is an old word. Nog came from a strong English ale. They used to mix it with eggs and milk! Our pie is a much sweeter version.

This pie is not just about eating. It is about sharing and making memories. That is the best part of cooking. Will you be making this for a special person this year?



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**Ingredients:**

<b>Ingredient</b>	<b>Amount</b>	<b>Notes</b>
Butter	1/2 cup (1 stick)	Softened
Sugar	2/3 cup	
Eggs	3 large	
Eggnog	1 1/2 cups	
All-purpose flour	3 heaping tablespoons	
Vanilla	1 teaspoon	
Salt	1 pinch	
Ground nutmeg	1/8 teaspoon	
Pie crust	1 prepared unbaked, deep dish	
Powdered sugar	As desired	Optional, for sprinkling





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# My Cozy Kitchen's Eggnog Chess Pie

Hello, my dear. Come sit a while. Let's make my Eggnog Chess Pie. This pie is like a warm hug from Christmas morning. It is sweet, creamy, and full of happy memories. I always think of my grandson's first bite. His eyes got so wide with joy. I still laugh at that.

See also [Lemon Meringue Tartlets for Spring Celebrations](#)

This recipe is simpler than it looks. We just mix everything into one beautiful bowl. The magic happens in the oven. It turns into the most wonderful custard. Doesn't that smell amazing? Let's begin our baking adventure together.

**Step 1:** First, get your oven ready. Please turn it on to 400 degrees. We want it nice and hot for our pie. This first high heat gives the crust a good start. It helps make the bottom crispy. I sometimes forget this part, so I say it out loud!

**Step 2:** Now, let's cream the butter and sugar. Use your mixer for this. They should become light and fluffy. This makes the filling perfectly smooth. (A hard-learned tip: Your butter must be soft! If it's cold, you will have little lumps.)

**Step 3:** Crack in the three eggs. Mix them in very well. Then, pour in the lovely eggnog. Add the flour, vanilla, salt, and nutmeg too. Just keep mixing until it's all one color. The nutmeg makes the whole kitchen smell like the holidays.

**Step 4:** Carefully pour your filling into the pie crust. It will be quite runny. That is okay! Now, here is the special part. Put the pie in the hot

oven. Then, immediately turn the heat down to 350 degrees. This little trick keeps the crust from burning.

**Step 5:** Your pie will bake for about 45 to 55 minutes. You will know it's done when the top is golden. The center should have a little jiggle, like jelly. Do not cook it until it is solid. Let it cool completely on the counter. This is the hardest part—waiting! **What's your favorite pie to eat during the holidays? Share below!**

**Cook Time:** 45–55 minutes

**Total Time:** 1 hour 15 minutes

**Yield:** 8 servings

**Category:** Dessert, Pie

## Three Fun Twists on a Classic

This pie is wonderful as it is. But we can also play with it a little. Cooking is all about making a recipe your own. Here are some ideas I have tried over the years. They each add a special little surprise.

See also [Easy Homemade Fruit Pizza with Cookie Crust](#)

**Chocolate Chip Surprise:** Stir in a handful of mini chocolate chips. They melt into sweet little pockets.

**Gingerbread Spice:** Use a pinch of ginger and cinnamon instead of just nutmeg. It tastes like a gingerbread cookie!

**Orange Zest Zing:** Add the grated peel of one small orange. It makes the pie taste bright and sunny.

**Which one would you try first? Comment below!**

## Serving Your Beautiful Pie

A slice of this pie is a treat all by itself. But you can make it even more special. A dusting of powdered sugar looks like a light snowfall. A dollop of whipped cream on the side is always a good idea. For a real celebration, add a few fresh raspberries. Their tartness is a perfect match for the sweet pie.

What should we drink with it? A cup of hot coffee is my favorite. The bitterness of the coffee is just right. For a festive touch, a small glass of sherry wine is lovely. Or you could have a cold glass of milk. It is a classic for a reason. **Which would you choose tonight?**





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### Keeping Your Chess Pie Perfect

This pie is best kept in the fridge. Cover it lightly with plastic wrap. It will stay delicious for about four days.

You can also freeze this pie for later. Wrap the whole pie tightly in foil. Or you can slice it and wrap each piece. It freezes well for up to three months.

I once left a pie on the counter overnight. I was so sad in the morning. That taught me to always use the fridge.

Storing food properly saves money and time. You can make a pie ahead for a busy week. This makes happy memories, not wasted food.

**Have you ever tried storing it this way? Share below!**

### Simple Fixes for Common Pie Problems

Is your filling too runny? Make sure your oven is fully hot. The first blast of heat helps the pie set correctly.

Is the top cracking? The pie might be baking too long. Remember, a little jiggle in the center is just right.

I remember when my first pie was soupy. I did not preheat the oven enough. Now I always watch the temperature.

Knowing these fixes builds your cooking confidence. A perfectly set pie also tastes so much better. The texture will be smooth and lovely.

See also [Skinny Pineapple Margarita with 4 Ingredients](#)

**Which of these problems have you run into before?**

## **Your Pie Questions, Answered**

**Q: Can I make this gluten-free?**

A: Yes! Just use a gluten-free pie crust from the store. The filling is already gluten-free.

**Q: Can I make it ahead of time?**

A: Absolutely. Bake it a day before you need it. Keep it covered in the refrigerator.

**Q: What if I don't have eggnog?**

A: You can use 1 1/2 cups of whole milk. Add an extra teaspoon of nutmeg for flavor.

**Q: Can I make a smaller pie?**

A: You can halve the recipe. Just use a smaller pie dish. The baking time might be less.

**Q: Is the powdered sugar necessary?**

A: No, it is just for a pretty look. The pie is sweet and wonderful without it. A fun fact: nutmeg is actually made from a seed!

**Which tip will you try first?**

## A Final Word From My Kitchen

I hope you love making this special pie. It holds so many sweet memories for me. Sharing food is a way to share love.

I would be so happy to see your creation. Show me your beautiful, golden-brown chess pie. It makes my day to see you in the kitchen.

**Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!

—Elowen Thorn.

Savorydiscovery.com

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# Classic Southern Eggnog Chess Pie Recipe

Author: Elowen Thorn



Cooking Method: [Baking](#)





Cuisine: [Southern](#)



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Courses: [Dessert](#)



Difficulty: **Beginner**



Prep time: **15 minutes**



Cook time: **55 minutes**





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Cool time: **2 hours**



Total time: **3 hours 10 minutes**



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Servings: **8 servings**



Calories:**367 kcal**

Best Season:**Summer**

## **Description**

A rich and creamy holiday classic, this Southern eggnog chess pie



features a custardy filling with warm nutmeg flavors in a flaky pie crust.

## Ingredients

- ☐ 1/2 cup butter (1 stick, softened)
- ☐ 2/3 cups sugar
- ☐ 3 large eggs
- ☐ 1 1/2 cups eggnog
- ☐ 3 heaping tablespoons all-purpose flour
- ☐ 1 teaspoon vanilla
- ☐ pinch of salt
- ☐ 1/8 teaspoon ground nutmeg
- ☐ 1 prepared unbaked, deep dish pie crust
- ☐ powdered sugar (optional)

## Instructions

1. Preheat the oven to 400°.
2. With a mixer, cream the butter and sugar together. Add the eggs and mix well.
3. Add the eggnog, flour, vanilla, salt, and nutmeg. Mix well.
4. Pour into the unbaked pie crust.
5. Place in the oven and immediately turn the heat down to 350°. Bake for 45 to 55 minutes, or until the pie is just set (but still has a little jiggle to it) and golden brown.
6. Cool completely and sprinkle with powdered sugar, if desired. Cool completely before storing in the refrigerator.

## Notes

For best results, ensure all ingredients are at room temperature before mixing. The pie will continue to set as it cools.

Keywords:Eggnog, Chess Pie, Southern, Holiday, Dessert