



Yuletide Eggnog Cream Pie

The Pie That Tells a Story

Hello, my dear. Come sit. The kitchen is warm. I want to tell you about my Yuletide Eggnog Cream Pie. It is more than a dessert. It is a hug in a pie dish. Every bite tastes like holiday joy and cozy sweaters.

I learned this from my own grandma. She called it “keeping the light in.” On the shortest, darkest day of the year, we made a pie full of golden custard. It was like we baked the sunshine inside. That matters. Food can hold light and memory for us. What is a food that makes you feel safe and happy? I would love to know.

A Little Secret for the Crust

Now, the crust. Do not be scared. My trick is grated butter. You freeze a

little butter and grate it like cheese. It makes the crust so flaky. I still laugh at that. It feels like a magic trick.

When you mix the dough, use a gentle hand. You are not making bread. You are making little pockets of butter. In the oven, those pockets steam up. That is what makes the flakes. *Fun fact: This method is called "fraisage." It is just a fancy word for "making it flaky."*

The Heart of the Pie

The filling is the heart. You cook milk, cream, eggs, and spice. You must whisk and whisk. It is a slow, loving process. Does not that smell amazing? Like nutmeg and sugar and promise.

You pour the hot custard into the warm, just-baked crust. This is important. A warm crust welcomes the filling. They become one thing. If the crust is cold, they stay separate. That matters too. Good things come together best with a little warmth. Do you have a favorite smell that means the holidays to you?

The Crown on Top

Last, the whipped cream. But this is not ordinary cream. You mix in brown sugar and a touch of bourbon. Then you must wait. Let it sit in the cold for hours. This waiting is hard, I know. But it makes the sugar melt into the cream.

The sour cream is my little add. It gives a tiny tang. It keeps the sweet from being too much. When you spread it on the cooled pie, it is like putting a fluffy blanket on top. So pretty. Do you like your pies with a mountain of cream, or just a little cloud?

Why We Make It

This pie takes time. The dough chills. The pie cools for hours. The cream rests. Why do all this? Because some joys cannot be rushed. The waiting is part of the gift.

When you slice it, the custard is smooth and set. The crust crumbles just right. The cream is silky. You share it with people you love. That is the real recipe. The one written in stories and shared plates. That is what we are really making.

Ingredients:

Ingredient	Amount	Notes
Dough:		
Unsalted butter, chilled	10 tablespoons	divided
All-purpose flour	1 ½ cups (6¼ ounces/177 grams)	divided
Sugar	1 tablespoon	
Table salt	½ teaspoon	
Ice water	¼ cup	divided
Filling:		
Sugar	¾ cup (4⅔ ounces/132 grams)	
Large eggs	3	
Cornstarch	3 tablespoons	
Ground cinnamon	¼ teaspoon	divided
Ground nutmeg	⅛ teaspoon	
Table salt	⅛ teaspoon	
Whole milk	2 cups	

Ingredient	Amount	Notes
Heavy cream	1 cup	
Dark rum	2 tablespoons	
Brown Sugar & Bourbon Whipped Cream:		
Heavy cream, chilled	1 cup	
Light brown sugar	½ cup packed	
Table salt	⅛ teaspoon	
Sour cream	½ cup	
Bourbon	2 teaspoons	



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Instructions

Step 1: First, make your dough. Grate a little butter and freeze it. Cut the rest into cubes. Mix the flour, sugar, and salt in your processor. Add the cubed butter and pulse. It will look like a paste. This is just right. (A hard-learned tip: keep everything very cold for a flaky crust.) Then add the rest of the flour and your frozen grated butter. Toss it all together gently with your hands.

See also [Perfect Sous Vide Holiday Turkey Breast](#)

Step 2: Now, sprinkle ice water over your flour mix. Toss it with a spatula. Add a bit more water and toss again. Press it all together into a shaggy ball. Wrap it tightly in plastic. Press it into a flat disk. Let it rest in the fridge for a good, long while. This lets the flour relax. I always plan ahead for this step.

Step 3: Roll out your chilled dough on a floured counter. Be patient. Roll it into a big circle. Gently lay it into your pie plate. Trim and crimp the edges prettily. Chill the shaped crust again. Then, bake it with weights until set. **Why do we use pie weights? Share below!** Remove the weights and bake until golden. Your kitchen will smell like buttery heaven.

Step 4: Time for the silky filling. Whisk sugar, eggs, and spices in a bowl. Heat the milk and cream until it steams. Slowly whisk some hot milk into the egg mix. This is called tempering. Now whisk it all back into the pot. Cook, stirring constantly, until it thickens nicely. (A hard-learned tip: never stop whisking, or you'll get lumps!) Strain it for extra smoothness. Stir in the rum. Doesn't that smell amazing?

Step 5: Pour your warm custard into the warm crust. Smooth the top. Bake it just a little longer until set. Let the pie cool completely. This takes hours, but be strong! Finally, make your whipped cream. Whisk all those ingredients together and chill them. Before serving, whip it up fluffy. Spread it over your cooled pie. Dust with a last sprinkle of cinnamon. You did it!

Creative Twists

This pie is wonderful as written. But sometimes, a little change is fun. Try a ginger snap crumb crust instead. It adds a spicy crunch. You could fold mini chocolate chips into the custard. They melt into sweet little pockets. Or, swap the rum for a teaspoon of vanilla extract. It keeps the flavor cozy for everyone. Which one would you try first? Comment below!

Serving & Pairing Ideas

This pie is a celebration all by itself. I like a simple garnish. A few curls of dark chocolate on top look lovely. A sprinkle of extra nutmeg is classic. For a beverage, a small glass of sherry pairs beautifully with the spices. For the young ones, warm apple cider is perfect. The cinnamon notes dance together. Which would you choose tonight?



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Keeping Your Pie Perfect

This pie loves the cold. Cover it well and keep it in the fridge. It will stay happy for three days. You can freeze the baked, cooled pie without the whipped cream for a month.

See also Creamy Christmas Milk Punch

Thaw it overnight in the fridge. I once tried to freeze the whole finished pie. The whipped cream wept! Now I freeze the plain pie and add fresh cream later.

This matters because holiday time is busy. Making the pie ahead saves your day. You get to enjoy your own party. **Have you ever tried storing it this way? Share below!**

Three Little Pie Problems, Solved

First, a soggy bottom crust. Always bake your crust first. Use those pie weights or dried beans. A warm, crisp crust welcomes the hot filling.

Second, lumpy custard. Whisk constantly and add the hot milk slowly. I remember my first lumpy batch. I learned patience is a key ingredient. Straining fixes many mistakes.

Third, weeping whipped cream. Keep everything very cold. Chill your bowl and beaters. This matters for texture and beauty. A stable cream makes a proud pie. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use your favorite gluten-free flour blend for the crust. It works just fine.

Q: How far ahead can I make it? A: The crust dough can be made two days ahead. The full pie, without cream, can be made a day ahead.

Q: What if I don't have rum or bourbon? A: Use a teaspoon of vanilla extract instead. The flavor will still be lovely.

Q: Can I make a smaller pie? A: You can halve the recipe. Use a 7-inch pie plate. Bake time will be a bit shorter.

Q: Any special tip? A: *Fun fact: grating some butter into the crust makes it extra flaky.* It's my little secret. **Which tip will you try first?**

From My Kitchen to Yours

I hope this pie brings you joy. It is a hug in dessert form. Share it with people you love.

I would love to hear your stories. Tell me about your baking adventures. **Have you tried this recipe?** Your notes make my day.

Happy cooking!
—Elowen Thorn.



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Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)

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Difficulty: **Beginner**

Prep time: **45 minutes**



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Cook time:**1 hour**

Rest/Chill time: **6 minutes**

Total time: **7 minutes**

Servings: **8 servings**

Calories: **520 kcal**

Best Season: Summer

Description

A festive holiday dessert featuring a flaky crust filled with rich, spiced

eggnog custard and topped with bourbon brown sugar whipped cream.

Ingredients

Dough:

- 10 tablespoons unsalted butter, chilled, divided
- 1 ½ cups (6¼ ounces/177 grams) all-purpose flour, divided
- 1 tablespoon sugar
- ½ teaspoon table salt
- ¼ cup ice water, divided

Filling:

- ¾ cup (4⅔ ounces/132 grams) sugar
- 3 large eggs
- 3 tablespoons cornstarch
- ¼ teaspoon ground cinnamon, divided
- ⅛ teaspoon ground nutmeg
- ⅛ teaspoon table salt
- 2 cups whole milk
- 1 cup heavy cream
- 2 tablespoons dark rum

Brown Sugar and Bourbon Whipped Cream:

- 1 cup heavy cream, chilled
- ½ cup packed light brown sugar
- ⅛ teaspoon table salt
- ½ cup sour cream
- 2 teaspoons bourbon

Instructions

1. For the dough: Grate 2 tablespoons butter on large holes of box grater and place in freezer. Cut remaining 8 tablespoons butter into $\frac{1}{2}$ -inch cubes.
2. Pulse $\frac{3}{4}$ cup flour, sugar, and salt in food processor until combined, 2 pulses. Add cubed butter and process until homogeneous paste forms, about 30 seconds. Using your hands, carefully break paste into 2-inch chunks and redistribute evenly around processor blade. Add remaining $\frac{1}{2}$ cup flour and pulse until mixture is broken into pieces no larger than 1 inch (most pieces will be much smaller), 4 to 5 pulses. Transfer mixture to bowl. Add grated butter and toss until butter pieces are separated and coated with flour.
3. Sprinkle 2 tablespoons ice water over mixture. Toss with rubber spatula until mixture is evenly moistened. Sprinkle remaining 2 tablespoons ice water over mixture and toss to combine. Press dough with spatula until dough sticks together. Transfer dough to sheet of plastic wrap. Draw edges of plastic over dough and press firmly on sides and top to form compact, fissure-free mass. Wrap in plastic and form into 5-inch disk. Refrigerate dough for at least 2 hours or up to 2 days. Let chilled dough sit on counter to soften slightly, about 10 minutes, before rolling. (Wrapped dough can be frozen for up to 1 month. If frozen, let dough thaw completely on counter before rolling.)
4. For the pie: Roll dough into 12-inch circle on floured counter. Loosely roll dough around rolling pin and gently unroll it onto 9-inch pie plate, letting excess dough hang over edge. Ease dough into plate by gently lifting edge of dough with your hand while pressing into plate bottom with your other hand.
5. Trim overhang to $\frac{1}{2}$ inch beyond lip of plate. Tuck overhang under itself; folded edge should be flush with edge of plate. Crimp dough evenly around edge of plate. Wrap dough-lined plate loosely in

plastic wrap and refrigerate until firm, about 30 minutes. Adjust oven rack to middle position and heat oven to 350 degrees.

6. Line chilled pie shell with double layer of aluminum foil, covering edges to prevent burning, and fill with pie weights. Bake on foil-lined rimmed baking sheet until edges are set and just beginning to turn golden, 25 to 30 minutes, rotating sheet halfway through baking. Remove foil and weights, rotate sheet, and continue to bake crust until golden brown and crisp, 10 to 15 minutes longer. Transfer sheet to wire rack. (Crust must still be warm when filling is added.)
7. While crust bakes, whisk sugar, eggs, cornstarch, $\frac{1}{8}$ teaspoon cinnamon, nutmeg, and salt together in bowl. Bring milk and cream to simmer in large saucepan over medium heat. Slowly whisk 1 cup of hot milk mixture into egg mixture to temper, then slowly whisk tempered egg mixture into remaining milk in saucepan. Cook over medium heat, whisking constantly, until mixture is thickened, bubbling, and registers 180 degrees, 30 to 90 seconds (custard should have consistency of thick pudding). Strain mixture through fine-mesh strainer into clean bowl, then stir in rum.
8. With pie still on sheet, pour custard into warm crust, smoothing top with clean spatula into even layer. Bake until center of pie registers 160 degrees, 14 to 18 minutes. Let pie cool completely on wire rack, about 4 hours.
9. For the whipped cream: Whisk all ingredients together in bowl of stand mixer, cover with plastic wrap, and refrigerate for at least 4 hours or up to 24 hours. Whisk to combine before whipping.
10. Spread whipped cream attractively over cooled pie and dust with remaining $\frac{1}{8}$ teaspoon cinnamon. Serve.

Notes

Ensure all ingredients for the whipped cream are well chilled before

whipping for best volume. The pie needs to cool completely before topping with whipped cream to prevent melting.

Keywords: Eggnog, Pie, Holiday, Christmas, Custard, Dessert

See also Bacon and Potato Christmas Biscuits