

DESSERT

Rum Raisin Eggnog Pie

4 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
55 min	15 min	40 min	10	\$0.97	341 kcal

You can never have too many dessert recipes, so give Rum Raisin Eggnog Pie a try. For 97 cents per serving, this recipe covers 7% of your daily requirements of vitamins and minerals. One serving contains 355 calories, 8g of protein, and 16g of fat. This recipe serves 10. 1 person were impressed by t...

Ingredients

- ☐ 2 large egg whites, lightly beaten
- ☐ 2 large eggs, lightly beaten
- ☐ 0.1 teaspoon ground nutmeg
- ☐ ½ cup raisins
- ☐ 1/3 cup sugar
- ☐ 1½ cups eggnog
- ☐ 1 cup fat-free evaporated milk
- ☐ ¼ cup light rum
- ☐ 15 ounce 1/2 package refrigerated pie dough

EQUIPMENT Bowl, Sauce pan, Oven

Method

- 1

Combine raisins and rum in a small saucepan. Bring to a boil; cover, remove from heat, and let stand 1 hour.
- 2

Preheat oven to 45
- 3

Unfold piecrust in a 9-inch pie plate. Fold edges under and flute.
- 4

Combine eggs, egg whites, and next 3 ingredients in a medium bowl. Stir in raisin mixture.

- 5 Pour mixture over crust.
- 6 Sprinkle with nutmeg.
- 7 Bake at 450 for 10 minutes. Reduce oven temperature to 32
- 8 Bake 25 minutes or until set. Chill until ready to serve.

Nutrition per serving

341	8 g	16 g	39 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			6 g · 37% of daily needs
Fibre			1.6 g · 6% of daily needs
Sugar			12.3 g · 14% of daily needs
Sodium			249 mg · 11% of daily needs
Cholesterol			67 mg · 22% of daily needs
Vitamin C			1.4 mg · 2% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/rum-raisin-eggnog-pie-147768