

Eggnog Pie

1/3 cup butter 3 tbsp brandy
2/3 cup sugar 1/2 tsp nutmeg
2 egg yolks 8-inch unbaked pie crust
1 tbsp flour

Cream the butter and sugar, then cream in the egg yolk. Thoroughly stir in the brandy and nutmeg. Spread in the pie crust and bake for 20-30 minutes at 400°. Let cool to room temperature before serving.

Adapted from *Table & Kitchen* (1916).