

Holiday Eggnog Pie

Delicious make ahead pie from Taste of Home

4 ounces cream cheese, softened
1 tablespoon butter, softened
1/2 cup confectioners' sugar
1/4 cup commercially prepared eggnog
2 tablespoons sour cream
1 teaspoon pumpkin pie spice
1-1/2 cups whipped topping or whipped cream
1 graham cracker crust (9 inches)
1/8 teaspoon ground nutmeg

1. In a small bowl, beat the cream cheese, butter and confectioners' sugar until smooth. Beat in the eggnog, sour cream and pie spice. Fold in whipped topping or whipped cream; spread into crust. Sprinkle with nutmeg.

2. Cover and freeze for at least 4 hours or until firm. Remove from the freezer 15 minutes before slicing.