

# Pecan Pie and Eggnog Treats

More than 1 medium tray per full pie and ½ gallon of milk nog\*

[John in Bibs': Pecan Pie and Eggnog Treats Ep272](#)

## Ingredients:

1 Pecan Pie  
½ Gallon Milk  
Nog (50%  
Eggnog and 50%  
milk)  
  
Great way to get  
rid of leftover pie  
and eggnog



## Directions:

1. Using a spoon, spoon a little bit of pecan pie and place in either a mold, or 40 portion divider set up. (if using dividers, line tray with parchment first)
2. Add Eggnog to each divided section that has pecan pie in it.
3. Cover with a lid and freeze until frozen solid
4. Remove from silicone molds before freeze drying if you used molds.
5. Freeze Dry
6. Store Appropriately (See Tips and Tricks for storage help)

The more pecan pie in each bite, the greater the chance of it blowing up a little bit. Limit the amount of pecan pie in each bite. These will be for short term storage.

**Cycle Time:** Varies

**Rehydration:** Not intended



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Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray