

Pecan Pie & Eggnog Treats

This recipe makes enough to fill one medium HR tray



Ingredients

~ $\frac{2}{3}$ of a 10" pecan pie
 $\frac{1}{4}$ **gallon** milk nog (50% milk, 50% eggnog)

This recipe was contributed by John In Bibs

Directions:

1. This recipe uses either a silicone mold or a set of dividers to portion out each treat. If you are using dividers, set them for the smallest portion size and use parchment on the tray.
2. Spoon enough pecan pie into each section so that it roughly fills it half way.
3. Pour the milk nog over the top of the pecan pie to fill each section.
4. Pre-freeze.
5. If you used silicone molds, pop the treats out of the mold and arrange on a parchment lined tray.
6. Freeze dry.
7. Store in jars or mylar bags. It will not store long term.

Rehydration:

Not intended for rehydration. These are a freeze dried sweet treat!

Notes:

Due to having pecans, these bites are not suited for long term storage. This is a great way to make use of leftover pecan pie.

Nutritional Value Per 1" square treat

Calories: 87 Protein: 1 g Fat: 4 g Carbohydrates: 11 g Sugar: 5 g Fiber: 0 g