

Shoo-Fly Pie

A good old Pennsylvania Dutch Recipe!

Liquid Part

- 1/2 cup molasses
- 1/2 cup hot water
- 1/2 tsp baking soda

Crumb Part

- 1 unbaked pie shell
- 1/4 cup shortening
- 1 cup brown sugar
- 1 1/2 cups flour
- 1/4 tsp salt
- 1 tsp cinnamon
- A little nutmeg, ginger, and cloves

Instructions

1. Combine the dry ingredients and work in the shortening to make crumbs.
2. Into an unbaked pie shell, put crumbs and liquid in alternating layers with crumbs on bottom and top.
3. Bake in hot oven 450 degrees for 15 minutes, then reduce heat to 350 degrees for 20 minutes.

SHOO-FLY PIE



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For the liquid part:

½ CUP MOLASSES

½ CUP HOT WATER

½ TEASPOON BAKING SODA

For the crumb part:

¼ CUP SHORTENING

1 CUP BROWN SUGAR

1½ CUPS FLOUR ¼ Tsp. SALT

1 Tsp. CINNAMON

A LITTLE NUTMEG, GINGER
and CLOVES

Combine the dry ingredients and work in the shortening to make crumbs. Into an unbaked pie shell, put crumbs and liquid in alternating layers with crumbs on bottom and top. Bake in hot oven 450 degrees, for 15 minutes, then reduce heat to 350 degrees for 20 minutes.

To the Pennsylvania Dutch housewife Baking day was important. From the big outdoor oven she produced countless cakes, pies and loaves of golden-crust bread.

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