

RECIPE

From The

BLACK POT

of



SHOOFLY PIE

CRUST

1 store bought 9" unbaked pie shell

or

Follow the instructions for the crust of Apple Pandowdy

TOPPING

1 cup all purpose flour

$\frac{1}{2}$ cup lightly packed light brown sugar

$\frac{1}{4}$ cup solid vegetable shortening, chilled

FILLING

1 tsp baking soda

$\frac{1}{4}$ tsp salt

1 cup boiling water

1 cup golden molasses

SERVE WITH

Whipped Cream or Ice Cream

Preheat the DO to 350 degrees. Bake the pie shell for about 5 minutes, or until barely crisp. Set aside to cool. Increase the temperature to 375 degrees.

To make the topping, whisk together the flour and sugar. Add the shortening in pieces and, using two forks, or your fingers, blend until the mixture resembles coarse crumbs. Set aside.

To make the filling, in a large bowl, dissolve, the baking soda and salt in water. Add the molasses and stir until well mixed. Pour into the pie shell. Sprinkle the topping over the pie.

Bake for 10 minutes. Reduce the temperature to 350 degrees and bake for 30 minutes or until the filling is set and does not jiggle when the pie is gently shaken. Do not overbake.

Serve with Whipped Cream or Ice Cream.