

Shoofly Pie

Ingredients

- 1 premade pie shell
- 1 large egg
- 1 cup molasses
- $\frac{3}{4}$ cup hot water
- 1 tsp baking soda
- 1 cup all-purpose flour
- $\frac{1}{3}$ cup granulated sugar
- $\frac{1}{3}$ cup dark brown sugar
- 1 tbsp shortening
- 1 tbsp cold butter, cubed
- Vanilla ice cream (optional)

Preparation

1. Heat oven to 375°. Roll pie shell out over 8-inch glass pie plate, press into sides and pinch edges. Set aside.
2. In a medium bowl, whisk together egg, molasses, water and baking soda. Pour into pie crust.
3. In another bowl using a pastry cutter or fork, blend together flour, granulated sugar, brown sugar, shortening and butter until small crumbs form. Sprinkle over molasses mixture.
4. Bake for 30-35 minutes. The center will still jiggle, but the top will be crackly and the edges browned.
5. Cool at least a half-hour before serving. Best served slightly warm, with vanilla ice cream.

Yields 8-10 servings