

Shoofly Pie

Ingredients	2# 1 ¼ ounces	1 pie
All-Purpose Flour	5 ½ ounces	1 cup
Brown Sugar	4 ¾ ounces	2/3 cup
Vegetable Shortening	½ ounce	1 tablespoon
Unsulphered molasses	12 ½ ounces	1 cup
Egg	2 ounces	1 egg
Hot Water	8 ounces	1 cup
Baking Soda	5 grams	1 teaspoon

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Preheat oven to 425 degrees F.
4. Combine flour, brown sugar, and shortening in a large bowl and blend together with your hands using a rubbing motion. Set aside ½ a cup (about 2 palmfuls) of crumbs for the top of the pie.
5. Add the egg, molasses, and 6 ounces of hot water to the remaining crumb mixture. Combine well.
6. Combine the baking soda with the last 2 ounces of hot water and quickly add to the mixture.
7. Quickly pour the mixture into an **unbaked 9” pie shell** and bake for 15 minutes.
8. Top the pie with the reserved crumbs and reduce the oven temperature to 350 degrees F and bake for 40 minutes.
9. Remove from oven and completely cool on a wire rack
10. Package and store at room temperature for up to 24 hours or refrigerated for up to 2 days.