

Amish Shoofly Pie (2-8" Pies)

Crumb Mixture

2 c flour

$\frac{3}{4}$ c br. sugar

$\frac{1}{3}$ c lard or shortening

$\frac{1}{2}$ tsp nutmeg optional

1 tsp cinnamon

Mix above ingred thoroughly
in a bowl till crumbs are
formed.

Syrup Mixture

1 c molasses

$\frac{1}{2}$ c br. sugar

2 eggs

1 c hot water

1 tsp soda in hot H_2O

In separate bowl, mix
syrup ingred thoroughly.
Pour half of ^{syrup} mixture

over

unbaked pie crust lined 8" pie plate, then add
half of crumb mixture: repeat in second pie
plate. Bake at 400° 10 min. Reduce heat to 350°
for 50 min. Cool before eating.

Guidepost 3-83