

Shoofly Pie



PREPARATION TIME

15 minutes



COOKING TIME

40 minutes



PERFECT PARTNER

vanilla ice cream



SHOPPING LIST

- molasses • piecrust

ON HAND

- flour • brown sugar • salt
- butter • baking soda • egg

**MONEY.
Cook's
SAVER.**

Make piecrust in a food processor and save time and money. Process 1 cup flour and 1 stick butter until coarse crumbs form. Drizzle in 2 tablespoons ice water, pulsing until dough forms a ball.

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 3/4 cup light brown sugar
- 1/2 teaspoon salt
- 6 tablespoons butter or margarine
- 1 egg
- 3/4 cup light molasses
- 1/2 teaspoon baking soda
- 3/4 cup boiling water
- 1 (9-inch) unbaked piecrust

SERVES **6**

COOK'N
Express

- Remove the pie from the oven when the center is just barely set. You'll get a creamier filling and save a few minutes on cooking time.

Make Ahead

This pie will slice more neatly if made 3 to 4 hours before serving time and can set.

◆ VARIATION

For a more pronounced molasses flavor, use dark brown sugar instead of light brown sugar.

1 Preheat oven to 375°F. Combine flour, brown sugar and salt in a medium bowl. Cut in butter with a pastry blender until mixture resembles coarse crumbs. Reserve half of the mixture; set aside.



2 Beat egg and molasses with a fork in a medium bowl until well combined. Dissolve baking soda in boiling water. Beat water thoroughly into molasses mixture.



3 Add molasses mixture to crumb mixture in bowl; stir. Pour into piecrust.



4 Sprinkle reserved crumb mixture over filling. Bake pie until filling is firm in center, about 40 minutes. Cool before slicing.

