

SHOO-FLY PIE

Preheat oven to 350*.

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4 cups flour

1 3/4 cups granulated sugar

2 sticks butter

Mix the above ingredients to crumbs and save 1 cup of crumbs for the topping.

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2 cups hot water

1 tablespoon baking SODA

1 cup Brier Molasses (Green Label or other grand... but very dark)

Mix together the last 3 ingredients...then mix with above crumb mixture (remembering to save the 1 cup for the topping).

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Pour this mixture into a greases and floured 9x13 pan and sprinkle evenly with saved cup of crumbs.

Bake 45-50 minutes - cool and store in the pan

Shoo-Fly pie is a molasses pie that developed its traditional form among the Pennsylvania Dutch in the 1880s, who ate it with strong black coffee for breakfast. It is called *Melassich Riwwelboi* or *Melassichiiwwelkuche* in Pennsylvania Dutch language. This pie contains molasses but no eggs. It was typically baked during the winter when chickens laid no eggs but molasses would store well in the cold weather.

The name of this molasses-flavored treat comes from the days of old when bakers would have to shoo flies away from their pies cooling on the windowsill.