

# Shoofly Pie

## Ingredients:

- 2 cups cane molasses
- 2 cups warm water
- 1 tablespoon baking soda
- 4 (9 inch) unbaked pie shells

Preheat oven to 350°. Combine molasses, water, and baking soda. Divide mixture equally into unbaked pie shells.

## Crumb Mixture:

- 4 cups flour
- 2 cups sugar
- 3 tablespoons butter
- 3 tablespoons lard or shortening
- 1 teaspoon cinnamon
- 3/4 teaspoon nutmeg
- 3/4 teaspoon ginger
- Pinch of salt

Blend all ingredients in a separate bowl until mixture forms crumbs. Divide crumbs and sprinkle evenly on top of filling in pie shells; let stand for 10 minutes. Bake for 30 to 40 minutes or until done.