

Shoofly Pie

Pennsylvania Dutch Pie. This is a morning pie very popular in our Allentown area.

2 unbaked (8-inch) pastry shells

CRUMBS:

2 cups all-purpose flour

1 cup brown sugar, packed

dash of salt

1/2 cup firm butter

LIQUID:

1 egg, beaten

1 cup dark corn syrup or molasses

1 cup hot coffee

1 tsp. baking soda



CRUMBS:

In a large bowl, mix flour, brown sugar, and salt.

Cut butter into dry ingredients to make crumbs. Set aside

LIQUID:

In a large bowl, mix egg and molasses; stir baking soda into coffee, and add to mixture. Blend well.

Pour Liquid evenly into 2 unbaked pastry shells.

Add 1/2 of the Crumbs to the Liquid; stirring gently to mix.

Sprinkle rest of Crumbs on top of both pies.

Bake in a preheated 350 degree oven for 20 minutes.

Then turn oven to 275 degrees for another 45 to 60 minutes or until a wooden pick inserted in the center of the cakes tests done.

It is important not to over-bake these pies as the bottom has a molasses liquid.

Does not have to be refrigerated.

Yield: 8 to 10 servings.

NOTE: Granulated sugar can replace the brown sugar or 1/2 cup of both sugars can be substituted. Shortening can replace the butter and water can be substituted for the coffee. My favorite corn syrup is the Schlors's Turkey Golden Table Syrup. Hard to find in the west. Use the popular Karo dark corn syrup if you can not find the Turkey Syrup.