



## SHOO FLY PIE

- 1 1/4 Cups Sifted Flour
- 1/2 Cup Sugar
- 1/4 Teaspoon Salt
- 1/2 Teaspoon Nutmeg
- 1 Teaspoon Cinnamon
- 1/2 Cup Butter
- 1 Cup Molasses
- 1 Cup Cold Water
- 1/2 Teaspoon baking Soda
- 1 Recipe Single Crust Pastry

## DIRECTIONS

1. Sift together flour, salt, sugar, nutmeg and cinnamon.
2. Cut in butter to resemble coarse crumbs.
3. Mix molasses, water and baking soda.
4. Pour into unbaked pastry shell.
5. Sprinkle crumbs over liquid.
6. Bake in a 450 degree oven for 15 minutes.
7. Reduce heat to 350 degrees and baker 40 minutes.