

Crumb Pie (makes one pie)

This is also known as Shoo-fly pie.

Dissolve together:

- 3 tablespoons molasses,
- ½ cup hot water,
- ½ teaspoon soda.

Prepare crumbs:

- 2 cups flour
- 1 cup brown sugar
- 1/8 teaspoon salt
- 1/3 cup shortening blend or margarine

Place liquid in unbaked pie crust (frozen pie shell is fine) and cover with the crumbs.

Bake at 400 degrees (Fahrenheit) for 10 minutes; reduce oven to 350 degrees (Fahrenheit) for 30 minutes.

This pie is GREAT when served with coffee and a spoon so that guests can spoon coffee over their piece of pie.