

Shoofly Pie

Servings : 8

Amount	Measure	Ingredient - Preparation Method
Crust		
2	cups	all-purpose flour
1	teaspoon	salt
3/4	cup	shortening
5	tablespoons	water
Filling		
1/2	cup	dark corn syrup
1/4	cup	light brown sugar - packed
1	large	egg - beaten
1/2	teaspoon	baking soda
1/2	cup	hot water
Topping		
1	cup	all-purpose flour
3	tablespoons	shortening
2/3	cup	light brown sugar - packed
1	pinch	salt
1	pinch	cinnamon

In a medium bowl, mix flour and salt. Cut shortening into mixture until it resembles coarse crumbs. Gradually add water until combined. Press together to form dough and chill for 1 hour up to overnight. Roll out dough on a lightly floured surface to 1/8" thickness; fit into a 9" pie pan. Preheat oven to 350.

Combine corn syrup, brown sugar and egg. Dissolve baking soda in hot water, stir into syrup mixture, and pour into crust.

In a medium bowl, mix topping ingredients with fingers or pastry blender until combined. Sprinkle over syrup. Bake for 50 to 60 minutes.