

Shoo-Fly Pie

1 1/2 CUP FLOUR

1/2 CUP PACKED BROWN SUGAR

1/2 CUP SHORTENING

1/4 TSP. GROUND GINGER

1/4 TSP. GROUND NUTMEG

1/4 TSP. GROUND CINNAMON

Blend the above ingredients together with a pastry fork or pastry blender. Put half of crumble in your unbaked pie shell.

In a glass bowl combine:

1 CUP BOILING WATER

1 TSP. BAKING SODA

1 CUP DARK CORN SYRUP

1 TSP SALT

1 TSP. FLOUR

Whisk above ingredients well. Pour into pie crust and add the rest of crumble.

Bake at 350 degrees for 40 minutes then turn oven to 325 degrees and bake 20 more minutes. Get ready to shoo the flies y'all!

"This pie is delicious and such a treat for holiday time...Tammy"