

## Shoofly Pie

1 C. molasses  
2 eggs  
1 tsp. baking soda  
1 tsp. cloves  
1 tsp. cinnamon  
1 tsp. ginger

Mix. Add 1 C. boiling water  
Pour into an unbaked pie shell.

Blend topping:  
1 C. flour  
2/3 C. brown sugar  
5 T. butter

I added a layer of topping to the bottom of the pie and on top.  
Bake 400 for 10 min., 350 for 20-30 min.

## Jefferson Davis Pie

2/3 C. brown sugar  
2/3 C. white sugar  
1 stick butter  
1 egg  
4 egg yolks  
1/2 tsp. salt  
2/3 C. cream or buttermilk

1/2 C. dates  
1/2 C. raisins  
1/2 C. chopped nuts  
1 tsp. cinnamon  
1 tsp. nutmeg  
1/2 tsp. allspice

Pour into unbaked pie shell. Bake 350 for 50 minutes.

## Sour Cream Apple Pie

1 C. sour cream  
2 T. flour  
1 tsp. vanilla  
3/4 C. sugar  
1/4 tsp. salt  
1 egg  
1 tsp. cinnamon (optional)  
2 C. diced apples

Mix. Pour into unbaked pie shell.  
Bake 400 for 25 minutes.  
Add topping. Bake 20 more minutes

Topping, crumble together  
1/3 C. flour  
1/2 C. brown sugar  
1/4 C. butter

Enjoy. Shoo Fly Pie and Jefferson Davis Pie are from the Joy of Cooking.  
Sour Cream Apple Pie is a family recipe.