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.

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.

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

Jefferson Davis Pie

2/3 C. brown sugar
2/3 C. white sugar
1 stick butter
1 egg
4 egg yolks
½ tsp. salt
2/3 C. cream or buttermilk

½ C. dates
½ C. raisins
½ C. chopped nuts
1 tsp. cinnamon
1 tsp. nutmeg
½ 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
¾ C. sugar
¼ 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

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