



BILLINGS FARM & MUSEUM

Shoofly Pie Recipe

Sara Bonisteel, cooking.nytimes.com

Filling Ingredients:

1 ½ cups flour

½ cup dark brown sugar

1 teaspoon cinnamon

½ teaspoon nutmeg

¼ teaspoon salt

¼ pound (1 stick) cold unsalted butter

¾ cup molasses

¾ cup boiling water

½ teaspoon baking soda

1 single crust pie pastry (see recipe), rolled flat and placed in a 9-inch pie plate

Instructions:

Heat oven to 450 degrees. Make the crumb topping: Mix flour, sugar, cinnamon, nutmeg and salt together in a bowl. Cut in the butter with a pastry cutter until the consistency resembles cornmeal. Combine molasses, water and baking soda and pour into pastry shell. Spoon the crumb mixture evenly over the top. Bake 15 minutes, lower the heat to 350 degrees and bake 20 minutes longer, or until set and firm.

Pastry Ingredients:

1 ½ cups flour

8 tablespoons cold butter cut into half-inch cubes

1 tablespoon sugar

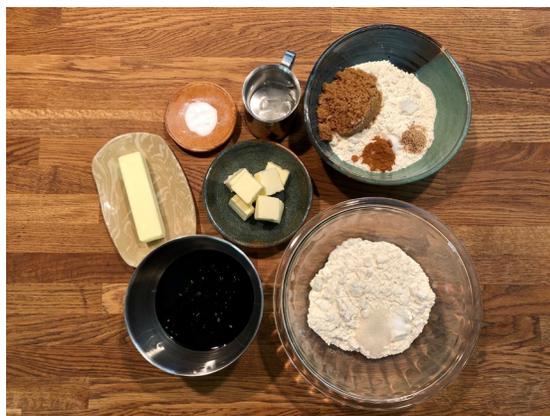
2 to 3 tablespoons ice water

Instructions:

Put the flour, butter and sugar into the container of a food processor. Start blending.

Gradually add enough water so that the dough can be gathered into a fairly cohesive ball.

If a food processor is not used, place the flour and sugar in a mixing bowl. Add the butter and cut it in with two knives or a pastry blender until the mixture looks like coarse cornmeal. Add the water, stirring quickly with a fork. Gather the dough into a ball and flatten it into a round disk one-inch thick. Wrap the dough in wax paper and chill for an hour or less.





BILLINGS

FARM & MUSEUM

Switchel

Ingredients:

- 2 tbsp honey
- 2 tbsp molasses
- 2 tbsp apple cider vinegar
- $\frac{3}{4}$ tsp ground ginger
- 32 oz water

Instructions:

Heat one cup of water. Reserve the rest and keep cold or at room temperature. Combine all remaining ingredients in a large mason jar or other glass container. Add the cup of hot water and shake/mix until all the ingredients are mixed and dissolved. Add the remaining cold or room temperature water to fill the rest of the container. Refrigerate until cold and when cold enjoy as a refreshing treat!

