

GRANGER PIE OR "SHOE FLY CAKE"

1 cup baking mollasses $1\frac{1}{2}$
1 cup boiling water $1\frac{1}{2}$
1 t. soda $1\frac{1}{2}$ t
2 cups flour — 3 cups
 $\frac{1}{2}$ cup shortening $3\frac{1}{4}$ c
1 cup brown sugar $1\frac{1}{2}$ c
1 T. cinnamon $1\frac{1}{2}$ T

Take the mollasses, water and soda, put all together; then divide in three pans lined with pie dough. Rub the sugar, flour, and shortening together, and sprinkle the crumbs on the cakes. Bake for 40 minutes in oven 350°

Shoe Fly Pie

$\frac{1}{2}$ cup baking mollasses
 $\frac{1}{2}$ cup boiling water
1 tsp. soda

2 cups flour
 $\frac{1}{2}$ cup shortening
1 cup brown sugar
1 Tbl. cinnamon

Combine mollasses, water, and soda, then divide in 2 or 3 pans (depending on size) lined with pie dough. Rub the sugar, flour, shortening, and cinnamon together and sprinkle on pies.

Bake for 40 minutes in 350° oven.

N.B. Note the name Granger Pie... we still have Grange Halls in New England — is that the connection? The top card is probably a transcription from Irene Bean Wagner Hicks Stuart (sp?), Elenor's mother-in-law. Shoe Fly Pie (or cake) was a Pennsylvania Dutch favorite. Richard may be the only left who still likes it! I think Richard transcribed the bottom card for Mom because the old card was deteriorating.