

# Shoofly PIE

Matrix Code CB507 in [StartOver.xyz](http://StartOver.xyz) (received by email 6 January 2012 from Thomas 'Rick' Callahan)

On the back of the original recipe card it was written, "from Agnes Kleppinger 10/57"

The Kleppingers were next-door neighbors to the Callahans near Allentown, Pennsylvania from 1952 to 1957.

The Kleppingers were farmers who kept their goats in the trailer that Clinton loved to visit even though his Mom told him not to. When Clinton snuck back home after being with the goats he would wonder why his Mom always knew where he had been... Mom's know everything...

Kleppinger is an old German name. Shoofly Pie is a famous recipe from the Pennsylvania Dutch. October 1957 was when the Callahans moved from Pennsylvania to California in a green Ford station-wagon. Perhaps this recipe was a going-away present from Agnes Kleppinger to Virginia Callahan, Clinton's mom, an amazing cook herself. Over the years Virginia often baked Shoofly Pie for her family and friends. Clinton's brother Rick grew to like Shoofly Pie so much that he learned to bake it and could eat a whole pie all by himself!

Preheat oven to 160°C (350°F) Bake for 40 minutes. Makes 16 small or 8 big pieces. First prepare an unbaked PIE CRUST in a 28cm (10 inch) pie pan (see separate PIE CRUST recipe). Nice steel 28cm pie pans can be obtained from the [Kaiser Company in Germany](http://KaiserCompany.de).

## **CRUMBS:**

In a big bowl mix together these ingredients until crumbly:

260 grams (2 cups) flour, can be Dinkel flour, or part whole grain

200 grams (1 cup packed) dark brown sugar

¼ teaspoon Himalayan salt

250 grams (1 cup) butter

## **SYRUP:**

Put 1 teaspoon Baking Soda in a small bowl and add just enough Vinegar to moisten it. Then pour in and mix:

235 ml (1 cup) dark molasses (available from [Amazon.com](http://Amazon.com))

235 ml (1 cup) boiling water

1 beaten egg (optional)



## **INSTRUCTIONS:**

Spread crumbs lightly in bottom of pie crust.

Pour syrup over the crumbs.

Bake for 40 minutes.

Let cool.

Eat it before someone else does. Good Luck!

Recipe from Thomas 'Rick' Callahan (2 June 1953 – 1 December 2015)

