

DESSERTS

GRANNY'S SHOOFLY PIES

Nikki Norman

2 (9 inch) unbaked pie shells

Filling

1 c. granulated sugar

2 c. water

1 c. ALAGA Cane Syrup

4 tsp. all-purpose flour

1 tsp. vanilla extract

Preheat oven to 350 degrees. in a medium heavy saucepan stir together the sugar, water, ALAGA Cane Syrup and flour to blend thoroughly. Heat over medium heat, stirring frequently. Boil 5 minutes, stirring constantly. Remove from heat and stir in vanilla. Pour the filling into the 2 pie crusts. Set aside.

Topping

1/2 c. lard or vegetable shortening

2 c. all-purpose flour

1 c. granulated sugar

1 tsp. baking soda

1 tsp. cream of tarter

In a small mixing bowl use fingers to work together the lard, flour, sugar, soda and cream of tarter. Sprinkle the topping over the tops of each pie. Bake for approximately 30 minutes or until filling is set and crust is nicely browned.