

MOLASSES PIE.

- 1-3 cup molasses
- 1-3 cup boiling water
- $\frac{1}{2}$ teaspoon soda (scan)
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup butter.

Mix well molasses, boiling water and soda. Pour into pie crust. Rub flour, sugar and butter together with finger tips. Sprinkle evenly over molasses mixture. Bake $\frac{1}{2}$ hour in moderate oven, 350 degrees F.). Serve cold. Makes one 8-inch pie. When baked, this pie filling resembles rich, dark gingerbread. Very good.