

Shoofly Pie

Make this classic crumb-topped pie at home or save room for dessert at Amish Acres in Nappanee.

PREP 40 minutes **BAKE** 40 minutes

- ½ 15-ounce package rolled refrigerated unbaked pie crust (1 crust)
- ¾ cup boiling water
- ¾ teaspoon baking soda
- ½ cup mild-flavored molasses
- ¼ cup pure maple syrup
- ¼ cup dark corn syrup
- ¼ teaspoon ground cloves
- 2 eggs, slightly beaten
- 1½ cups all-purpose flour
- ½ cup packed brown sugar
- 1 teaspoon ground cinnamon
- ½ cup cold butter, cut into pieces
Whipped cream (optional)

1. For crust: Let pie crust stand at room temperature for 15 minutes. Unroll pie crust. Ease into a 9-inch pie plate, being careful not to stretch pastry. Fold under extra pastry. Crimp edge as desired. Do not prick pastry. Set aside.
2. For filling: In a medium bowl, combine boiling water and baking soda. Stir in molasses, maple syrup, corn syrup and cloves. Let mixture cool about 30 minutes or until just warm. Beat in eggs.
3. For topping: In a small bowl, combine flour, brown sugar and cinnamon. Using a pastry blender, cut butter into flour mixture until mixture resembles coarse crumbs*; set aside.
4. Sprinkle ½ cup of the topping over the bottom of pie shell. Carefully pour in the filling. Sprinkle remaining topping evenly over pie (make sure to cover entire surface with crumbs to prevent filling from bubbling out during baking). To prevent overbrowning, cover edge of pie with foil.**

5. Bake in a 375° oven for 20 minutes; remove foil. Bake for 20 to 25 minutes more or until mixture appears set when gently shaken. Cool on a wire rack. Serve slightly warm or at room temperature. If you like, serve with whipped cream. Store, covered, in the refrigerator.

Makes 8 servings.

***Pastry blender tip:** If you don't have a pastry blender to cut in butter, use two table knives. Begin by cutting the cold butter into ½- to 1-inch chunks, then add to the dry ingredients. Move the blades next to each other, pulling in opposite directions through the butter until mixture looks like coarse crumbs.

****Test Kitchen tip:** To protect the edges of a piecrust from overbrowning, tear off a 12-inch square of aluminum foil; fold it into quarters. Cut a 7- to 7½-inch circle out of the center of the foil. Unfold the foil and place it on the pie, loosely molding the foil over the edges.



PHOTOGRAPHS: BOB STEFKO



Unique charm

To better understand Amish culture, visitors come to Nappanee, where its tourism slogan of Embrace the Pace aptly describes this serene village with stereotypical scenes of Amish simplicity and rural Midwestern beauty (20 miles south of Elkhart). Here, you'll find black horse-drawn buggies traveling the winding rural roads.

PART HISTORIC FARMSTEAD, part restaurant and musical theatre, Amish Acres gives visitors an insider's look at a typical Amish home and barn. (Things haven't changed much in the last 100 years.) For a culture overview, stop by the Round Barn Theatre. The Restaurant Barn (above) is famous for its all-you-can-eat Amish-style dinners that serve down-home food and Shoofly pie.

IN THE SURROUNDING COUNTRYSIDE, Mennonite- and Amish-owned businesses sell locally crafted quilts, furniture, candles, food products and household goods. Pick up a Countryside Shoppes map at the Elkhart County Visitor Center. ■