

# Broadway Limited Shoo-Fly Pie



National  
Railroad  
Museum

A dessert recipe from the Pennsylvania Railroad.



Southeast Pennsylvania is Pennsylvania Dutch country and the *Broadway Limited* honored their culture by serving a local favorite: Shoo-Fly Pie. The pie first appeared, some say, in 1876 at the Philadelphia Centennial Exposition. Originally, this dessert pie was more of a breakfast cake. The Pennsy recipe yields what is termed a “wet-bottom” pie as opposed to the thicker “dry-bottom” version.

## Crumb Mixture

- 2 cups flour
- $\frac{3}{4}$  cup brown sugar
- $\frac{1}{3}$  cup shortening or butter
- $\frac{1}{2}$  tsp nutmeg
- 1 tsp cinnamon

1. Mix crumb ingredients thoroughly in a bowl until crumbs are formed.
2. In a separate bowl, mix ingredients of syrup mixture thoroughly.
3. Pour half of the syrup mixture into one already prepared unbaked pie

## Syrup Mixture

- 1 cup molasses
  - $\frac{1}{2}$  cup brown sugar
  - 2 eggs
  - 1 tsp baking soda, dissolved in 1 cup hot water
- Two 8-inch pie crusts, already made

4. Repeat process with other pie crust.
5. Bake pies at 400° for 10 min., then reduce heat to 350° and continue baking for an additional 50 min.
6. Cool before serving.

