

SHOOFLY CAKE (Middle Atlantic States)

(Source: Jeff Rollman)

2 c. flour
1/2 lb. brown sugar
1 cube margarine (1/2 cup)
1 c. boiling water
1/2 c. Brer Rabbit Gold Label Molasses
1 tsp. soda

Preheat oven to 350°F. Mix together flour and sugar; cut in margarine until course. Set aside 3/4 cup crumbs for the top. In a mixing bowl mix water, molasses and soda; add to remaining crumbs and beat until smooth. Pour mixture in a greased floured 9x9x2-inch pan. Top with the crumbs you set aside. Bake for 35-40 minutes.

ANGEL PECAN PIE (Southern States)

(Source: Carolyn Chipman, Alta High School)

3 egg whites
1 c. sugar
1/4 tsp. baking powder
1 tsp. vanilla
6 whole graham crackers
1 c. pecans
1 c. whipped cream

Beat egg whites until **stiff**. Add sugar 2 Tbsp. at a time. Beat in baking powder and vanilla. Fold in **crushed** cracker crumbs and **chopped** pecans. Bake in greased pie tin for 25 minutes. Cool and top with whipped cream. Chill at least 6 hours, preferably 12 hours.

PECAN PIE (Southern States)

(Source: Guide to Good Food, 1979, p. 583)

1 Unbaked Pie Shell:

1 c. flour
1/3 c. shortening
1/2 tsp. salt
3-4 Tbsp. ice water

Cut shortening into flour with a pastry blender until particles are pea size. Add water 1 Tbsp. at a time as you mix dough with a fork. Form a ball with the dough. Lightly coat cutting board and rolling pin with flour. Roll the dough out. Gently fold the dough over in half and then once again into quarters. Lift the dough into a pie tin and unfold. Trim to 1/2 inch beyond edge of pie plate; fold under extra pastry. Fill with the filling specified below.

Filling:

4 eggs
1/3 c. light brown sugar
1/4 c. melted margarine
1 1/4 c. dark corn syrup
1/2 tsp. salt
1 1/2 tsp. vanilla
1 1/4 c. chopped pecans

Preheat oven to 350°F. In large mixing bowl, beat eggs and brown sugar until blended. Add melted margarine, corn syrup, salt, vanilla, and chopped pecans; mix thoroughly. Pour into **unbaked** pie shell. Bake 35-40 minutes or until filling is set and golden brown.