

# Pennsylvania Dutch Shoo Fly Cake

“When the Germans came to America, they also brought many food traditions--like this moist and rich, molasses flavored cake.”

Servings: 15

## Ingredients:

1 cup Butter  
1 cup Sugar  
4 cups Flour  
½ tsp Salt  
2 cups Water  
1¼ cup Baking Molasses  
1 Tbsp Baking Soda



## Directions:

Preheat oven to 350°F. In a large bowl, use fingers or fork to combine butter, sugar, flour and salt. Mixture should be crumbly. Reserve 2 cups of crumbs for top of cake. Bring water and molasses to a boil in a small pan. Add baking soda and stir. Pour liquid mixture into bowl of dry crumbs. Pour batter into a greased 13 X 9 inch pan. Sprinkle reserved crumbs over top and bake 40 minutes.

## FYI:

Shoo Fly cake and Shoo Fly Pie are very popular in the Lancaster area of Pennsylvania. Although perhaps unknown to cooks in other areas of the country, those from the Pennsylvania Dutch area love this cake. This recipe gives homage to our German heritage.