

**Recipes provided by [Bakers Brigade volunteers](#) for February 7, 2018 program,
“The Amish People” with Reynold R. Kremer.**

Shoo-fly pie

Mix for crumbs (reserve ½ for top):

2/3 cup brown sugar
1 tablespoon shortening
1 cup flour

Filling:

1 cup molasses
¾ cup boiling water
1 egg, beaten
1 tablespoon baking soda

Combine baking soda with boiling water. Add egg and molasses. Add crumb mixture. Place into unbaked pie shell and cover with reserved crumbs.

Bake at 375 degrees for 10 minutes, then reduce heat to 350 degrees and bake for an additional 35-45 minutes until firm.

Amish Peanut Butter

1 cup light corn syrup
¼ cup marshmallow crème
½ cup smooth peanut butter

Mix well. Serve on sandwich bread or graham crackers.