Crumb Pie (makes one pie)
This is also known as Shoo-fly pie.

Dissolve together:
  3 tablespoons molasses,
  ½ cup hot water,
  ½ teaspoon soda.

Prepare crumbs:
  2 cups flour
  1 cup brown sugar
  1/8 teaspoon salt
  1/3 cup shortening blend or margarine

Place liquid in unbaked pie crust (frozen pie shell is fine) and cover with the crumbs.

Bake at 400 degrees (Fahrenheit) for 10 minutes; reduce oven to 350 degrees (Fahrenheit) for 30 minutes.

This pie is GREAT when served with coffee and a spoon so that guests can spoon coffee over their piece of pie.