

# Shoo-Fly Cake

Submitted by Carole Labe



4 cups flour  
1 lb dark brown sugar  
 $\frac{3}{4}$  cup oil  
 $\frac{1}{2}$  tsp salt  
1 cup molasses  
 $2\frac{1}{4}$  cup boiling water  
1 Tbsp baking soda

Preheat oven to 350°.

Mix together flour, brown sugar, oil and salt until crumbly. Set aside 1 cup of crumbs to use on top of cake.

In large bowl stir together boiling water, molasses and baking soda. Stir in crumb mixture and stir until smooth. Batter will be juicy. Pour into an ungreased 13"x9" pan. Sprinkle top with reserved 1 cup of crumbs. Bake 45 minutes or until cake test done.

