

Adapted from [Gretchen Cooks](#).

Shoo-Fly Cake

4 c flour
1 lb. brown sugar
2 sticks of butter (1 cup)
1 c molasses
2 c boiling water
2 t baking soda
1/4 t ground cloves
1/4 t ground ginger

Preheat the oven to 350F. In a large bowl cut together the flour, brown sugar and butter. Set aside 1/2 cup of the mixture and reserve for the topping. Next in a glass measuring cup, bring 2 cups of water to boil in the microwave. Add the baking soda and molasses to the boiling water. Mix together and then pour it into the flour mixture. Add the cloves and ginger and stir until creamy. Finally pour into a greased 9"x13" baking dish and top with the 1/2 cup of flour mixture. Bake for 45 minutes and let cool before serving.

