**Old Fashioned Vinegar Pie**

**1 baked pie shell**

**1 cup all purpose flour**

**¼ cup cold water**

**1 cup sugar**

**¾ cup cider vinegar**

Mix sugar and flour together to prevent lumping, then add vinegar and water to make batter. Bring three cups of water to a good boil and stir into your batter. Stir constantly to prevent sticking and burning. Cook thoroughly until done. Cool slightly and put in baked pie shell. Eat with cream or plain. (Recipe from *More than Beans and Cornbread: Traditional West Virginia Cooking* by Barbara Beury McCallum.)