

Another Good Short Crust

Ingredients

To every lb. of flour allow 8 oz. of butter, the yolks of 2 eggs, 2 oz. of sifted sugar, about 1/4 pint of milk.

Method

Rub the butter into the flour, add the sugar, and mix the whole as lightly as possible to a smooth paste, with the yolks of eggs well beaten, and the milk. The proportion of the latter ingredient must be judged of by the size of the eggs: if these are large, so much will not be required, and more if the eggs are smaller.

Source: Mrs Beeton's Book of Household Management (1861)

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