

Apricot Tart

Ingredients

12 or 14 apricots, sugar to taste, puff-paste or short crust.

Method

Break the apricots in half, take out the stones, and put them into a pie-dish, in the centre of which place a very small cup or jar, bottom uppermost; sweeten with good moist sugar, but add no water. Line the edge of the dish with paste, put on the cover, and ornament the pie in any of the usual modes. Bake from 1/2 to 3/4 hour, according to size; and if puff-paste is used, glaze it about 10 minutes before the pie is done, and put it into the oven again to set the glaze. Short crust merely requires a little sifted sugar sprinkled over it before being sent to table.

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

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