

# Cherry Tart

## Ingredients

1-1/2 lb. of cherries, 2 small tablespoonfuls of moist sugar, 1/2 lb. of short crust, No. 1210 or 1211.

## Method

Pick the stalks from the cherries, put them, with the sugar, into a deep pie-dish just capable of holding them, with a small cup placed upside down in the midst of them. Make a short crust with 1/2 lb. of flour, by either of the recipes 1210 or 1211; lay a border round the edge of the dish; put on the cover, and ornament the edges; bake in a brisk oven from 1/2 hour to 40 minutes; strew finely-sifted sugar over, and serve hot or cold, although the latter is the more usual mode. It is more economical to make two or three tarts at one time, as the trimmings from one tart answer for lining the edges of the dish for another, and so much paste is not required as when they are made singly. Unless for family use, never make fruit pies in very large dishes; select them, however, as deep as possible.

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

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