

Common Crust For Raised Pies

Ingredients

To every lb. of flour allow 1/2 pint of water, 1-1/2 oz. of butter, 1-1/2 oz. of lard, 1/2 saltspoonful of salt.

Method

Put into a saucepan the water; when it boils, add the butter and lard; and when these are melted, make a hole in the middle of the flour; pour in the water gradually; beat it well with a wooden spoon, and be particular in not making the paste too soft. When it is well mixed, knead it with the hands until quite stiff, dredging a little flour over the paste and board, to prevent them from sticking. When it is well kneaded, place it before the fire, with a cloth covered over it, for a few minutes; it will then be more easily worked into shape. This paste does not taste so nicely as the preceding one, but is worked with greater facility, and answers just as well for raised pies, for the crust is seldom eaten.

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

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