

Common Short Crust

Ingredients

To every pound of flour allow 2 oz. of sifted sugar, 3 oz. of butter, about 1/2 pint of boiling milk.

Method

Crumble the butter into the flour as finely as possible, add the sugar, and work the whole up to a smooth paste with the boiling milk. Roll it out thin, and bake in a moderate oven.

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

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