

# Damson Tart

## Ingredients

1-1/4 pint of damsons, 1/4 lb. of moist sugar, 1/2 lb. of short or puff crust.

## Method

Put the damsons, with the sugar between them, into a deep pie-dish, in the midst of which, place a small cup or jar turned upside down; pile the fruit high in the middle, line the edges of the dish with short or puff crust, whichever may be preferred; put on the cover, ornament the edges, and bake from 1/2 to 3/4 hour in a good oven. If puff-crust is used, about 10 minutes before the pie is done, take it out of the oven, brush it over with the white of an egg beaten to a froth with the blade of a knife; strew some sifted sugar over, and a few drops of water, and put the tart back to finish baking: with short crust, a little plain sifted sugar, sprinkled over, is all that will be required.

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

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