

# Lard Or Flead Crust

## Ingredients

To every lb. of flour allow 1/2 lb. of lard or flead, 1/2 pint of water, 1/2 saltspoonful of salt.

## Method

Clear the flead free from skin, and slice it into thin flakes; rub it into the flour, add the salt, and work the whole into a smooth paste, with the above proportion of water; fold the paste over two or three times, beat it well with the rolling-pin, roll it out, and it will be ready for use. The crust made from this will be found extremely light, and may be made into cakes or tarts; it may also be very much enriched by adding more flead to the same proportion of flour.

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

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