

# Plum Tart

## Ingredients

1/2 lb. of good short crust No. 1211, 1-1/2 pint of plums, 1/4 lb. of moist sugar. [Illustration: PLUM TART.]

## Method

Line the edges of a deep tart-dish with crust made by recipe No. 1211; fill the dish with plums, and place a small cup or jar, upside down, in the midst of them. Put in the sugar, cover the pie with crust, ornament the edges, and bake in a good oven from 1/2 to 3/4 hour. When puff-crust is preferred to short crust, use that made by recipe No. 1206, and glaze the top by brushing it over with the white of an egg beaten to a stiff froth with a knife; sprinkle over a little sifted sugar, and put the pie in the oven to set the glaze.

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

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