

Recipe 1213

Ingredients

To every lb. of flour allow 6 oz. of butter, 1/2 pint of water.

Method

With a knife, work the flour to a smooth paste with 1/2 pint of water; roll the crust out rather thin; place the butter over it in small pieces; dredge lightly over it some flour, and fold the paste over; repeat the rolling once more, and the crust will be ready for use. It may be enriched by adding another 2 oz. of butter; but, for ordinary purposes, the above quantity will be found quite sufficient.

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

Ingredify <https://ingredify.com>