

# Recipe 1214

## Ingredients

To every lb. of flour allow 6 oz. of clarified beef dripping, 1/2 pint of water.

## Method

After having clarified the dripping, by either of the recipes No. 621 or 622, weigh it, and to every lb. of flour allow the above proportion of dripping. With a knife, work the flour into a smooth paste with the water, rolling it out 3 times, each time placing on the crust 2 oz. of the dripping, broken into small pieces. If this paste is lightly made, if good dripping is used, and not too much of it, it will be found good; and by the addition of two tablespoonfuls of fine moist sugar, it may be converted into a common short crust for fruit pies.

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

*Ingredify <https://ingredify.com>*