

Recipe 1216

Ingredients

To every lb. of flour allow 1/2 saltspoonful of salt, 2 eggs, 1/3 pint of water, 6 oz. of butter.

Method

Spread the flour, which should be sifted and thoroughly dry, on the paste-board; make a hole in the centre, into which put the butter; work it lightly into the flour, and when quite fine, add the salt; work the whole into a smooth paste with the eggs (yolks and whites) and water, and make it very firm. Knead the paste well, and let it be rather stiff, that the sides of the pie may be easily raised, and that they do not afterwards tumble or shrink.

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

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