

Very Good Short Crust For Fruit Tarts

Ingredients

To every lb. of flour allow 3/4 lb. of butter, 1 tablespoonful of sifted sugar, 1/3 pint of water.

Method

Rub the butter into the flour, after having ascertained that the latter is perfectly dry; add the sugar, and mix the whole into a stiff paste, with about 1/3 pint of water. Roll it out two or three times, folding the paste over each time, and it will be ready for use.

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

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