

[Receipt for an Almond Pudding]

Date: Not dated, written between 1780-1800. | 1780/01/01 to 1800/01/01

Publication Format
Manuscript

Type
Food

Ingredients
almonds
sugar
eggs
butter
rose water

Places
Halifax
Nova Scotia

Source: Almon Scrapbook

Institution: Nova Scotia Archives | **Source Origin:** Almon Family Fonds | **Reference:** MG1 Vol. 14 /
Microfilm Reel 14,894

Description

A recipe for a baked pudding made from pounded almonds and approved by Mrs. Sergent and Mrs. Amory, p. 122.

Transcription

Receipt for an Almond Pudding, approved by Mrs. Sergent & Mrs. Amory.

One Pound of Almonds, one Pound of Sugar, ten Eggs,
One Pound of Butter. The Almonds while pounding
must be wet often with Rose-Water to keep them from
oiling, but not too much as it {...} be apt to settle
& whey at the bottom of your [pu]dding One Hour
bakes it

Receipt for an Almond Pudding recipe from Early Modern Maritime Recipes:

<https://emmr.lib.unb.ca/recipes/152>