

# [To Make New College Puddings] Sarah Creighton Wilkins

**Date:** Late 18th or early 19th century; exact date unknown.

Contributors

Contributor Role

Compiler

Contributor Name

Sarah Creighton Wilkins

Publication Format

Manuscript

Type

Food

Ingredients

bread

suet

currants

sugar

sweetmeats

brandy

nutmeg

eggs

butter

clarified butter

Places

Halifax

Nova Scotia

Oxford

England

**Source:** Manuscript Notebook of Sarah Creighton Wilkins

**Institution:** Nova Scotia Archives | **Source Origin:** MacDonald Family Fonds | **Reference:** MG 1 No. 1 / Microfilm Reel 10,618

Description

A recipe for New College puddings.

## Transcription

To make New College

Puddings, from Oxford

2 p<sup>d</sup>: of white bread grated fine,  
½ p<sup>d</sup> of Suet cut small ½ p<sup>d</sup> of Currants  
½ dit Sugar & smeatmeats, a large  
spoonful of brandy a Nutmeg 4 Eggs  
mix it well together & make it up  
in small puddings, then fry them in  
clarified butter \_ drain them dry  
& serve them up with white wine  
butter & sugar

To Make New College Puddings recipe from Early Modern Maritime Recipes:

<https://emmr.lib.unb.ca/recipes/295>