# [Jermyn Puffs] 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
milk
new milk
roll
eggs
egg whites
flour
bread
white wine
White Wine
sugar
nutmeg
almonds
bitter almonds

Places
Halifax

**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 making German puffs.

Transcription

Jermyn Puffs
½ a pint of new milk boiling hot pour
it in a small role. then beat 4 Eggs
Whites & all with 2 spoonfuls of flower
mix the Bread & flower with a small
glass of white wine a little sugar &
Nutmeg bake in tins the oven not too
hot a bitter Almond or two is pleasant.

Jermyn Puffs recipe from Early Modern Maritime Recipes: https://emmr.lib.unb.ca/recipes/367