

[Cocoanut Pudding] Anthony Allaire

Date: The manuscript is dated 1780-1795. | 1780/01/01 to 1795/12/31

Compiler

Anthony Allaire

Publication Format

Manuscript

Type

Food

Ingredients

cocoa nut

biscuit

butter

sugar

eggs

egg yolks

cinnamon

rose water

Source: Anthony Allaire. Diary and Order Book.

Institution: New Brunswick Museum Archives and Research Library | **Source Origin:** Beverley Robinson Papers |

Sublocation: Anthony Allaire. Diary and Order Book. | **Reference:** S 37A F 19

Description

This recipe is one of several on page 56, which has been pasted into the middle of the notebook. Image courtesy of New Brunswick Museum Archives and Research Library.

Transcription

Cocoanut Pudding

1 **Cocoanut**.

1 **Bisquet** pounded fine.

1/4 lb Butter.

[1/2] lb Sugar.

12 Eggs white out

Sinemon, [] Rose water.

Mix the Butter and

Eggs together.

Annotations

Cocoanut:

The OED indicates that "cocoa nut" was used as a description for cocoa bean between 1693 and 1893.

Bisquet:

According to the OED, biscuit was a kind of crisp dry bread.

Cocoanut Pudding recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/500>