

# [Cocoanut Pudding] Anthony Allaire

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Contributors

Contributor Role

Compiler

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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>