# [To Make a Carrot Pudding]

**Date:** 1786/01/01

Publication Format
Manuscript

Type
Food

Ingredients
carrots
bread
nutmeg
cinnamon
salt
sugar
sack
eggs
butter
cream

Places
Nova Scotia
Halifax

**Source:** Commissioner of the Public Records, Record Group 1
**Institution:** Nova Scotia Archives | **Reference:** RG 1 vol. 411, no. 10 / Microfilm Reel 15, 457

Transcription

To make a Carrot pudding

Take raw carrots and scrape them Clean and grate

them to half a Pound put one pound of grated Bread

one nutmeg a little cinnamon a very Little Salt half

Pound of Sugar half pint sack eight Eggs one pound

Buttar as much Cream as will mix it together

Stir it and Beat it.

To Make a Carrot Pudding recipe from Early Modern Maritime Recipes: https://emmr.lib.unb.ca/recipes/707