[To Make Carrot Pudding]

Date: 1786/01/01

Publication Format
Manuscript

Type
Food

Ingredients
bread
carrot
nutmeg
butter
egg whites
egg yolks
sack
cream
sugar
flour

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 Carrot Pudding

Take the Crumb of a penny loaf as much grated Carrot

one nutmeg half a Pound of melted butter nine Eggs

whites & Yolks gill of Sack a little cream sweeten it

to your tast half an Hour will bake it.

To Make Carrot Pudding recipe from Early Modern Maritime Recipes: https://emmr.lib.unb.ca/recipes/708