

"POMPKIN PUDDING" - 1796

from: *American Cookery*, by Amelia Simmons. 1796.

from: *Thanksgiving & the New England Pie*.



Pompkin Pudding No. 1. One quart stewed and strained, 3 pints cream, 9 beaten eggs, sugar, mace, nutmeg and ginger, laid into paste No. 7 or 3, and with a dough spur, cross and chequer it, and baked in dishes three quarters of an hour.

Pompkin Pudding No. 2. One quart of milk, 1 pint pompkin, 4 eggs, molasses, allspice and ginger in a crust, bake 1 hour.

Paste No. 7: Rub one third of one pound of butter, and one pound of lard into two pound of flour, wet with four whites well beaten; water q.s. [*quantum sufficit* or as much as suffices) to make a paste, roll in the residue of shortening in ten or twelve rollings - bake quick.