Use this recipe for persimmons from UT Austin’s orchard, or buy them in local grocery stores or farmers’ markets in the late fall. If the persimmons are still hard, put them in a paper bag and leave unrefrigerated until the fruit has softened.

Persimmon Pudding

2 cups persimmon pulp (roughly 4 large or 6 small persimmons)
1 1/2 cups sugar
3 eggs
3 tbsp. butter, melted
2 cups flour
1 tsp. cinnamon
1/2 tsp. ground cloves
1 tsp. baking soda
1 tsp. salt
1 tsp. baking powder
1 tsp. allspice
1 1/4 cup milk

Directions:
Stir together the persimmon pulp, eggs and butter.
Combine the dry ingredients.
Stir dry ingredients into the persimmon mixture, alternating with milk until smooth.
Put mixture in a greased 9 in. x 13 in. baking pan.
Bake at 350° for one hour.

Recipe courtesy of Cindy Brewer, chief business officer, LBJ School of Public Affairs. Cindy says she found the recipe years ago in a church fundraiser cookbook.