

Persimmon Pudding

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.

2 cups persimmon pulp (roughly 4 large or 6 small persimmons)

1 ½ cup sugar

3 eggs

3 tbsp. butter, melted

2 cups flour

1 tsp. cinnamon

½ tsp. ground cloves

1 tsp. baking soda

1 tsp. salt

1 tsp. baking powder

1 tsp. allspice

1 ¼ 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.