

Persimmon Pudding

Source: Chef Scotty

Yield: 8 servings

1 cup Hachiya persimmon pulp
¾ cup sugar
¼ pound melted butter
3 eggs, lightly beaten
1 cup milk
1 cup flour
1 teaspoon baking powder
1 teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon salt



1. Mix together persimmon pulp, sugar, butter, eggs and milk
2. Sift together flour, baking powder, cinnamon nutmeg and salt
3. Fold dry ingredients into persimmon mix.
4. Pour batter into a greased 9" square baking dish and bake at 325°F for 60 minutes until a knife comes out clean.

Chef Scotty's Notes:

Persimmon pudding is an early fall treat that makes saying goodbye to summer a little less sad. Don't forget the whipped cream!

WSU Clark County Master Food Preservers

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Food Preservation or Food Safety Questions?

Contact us via our Food Preservation & Safety Helpline
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Companion recipe to The Columbian Market Fresh Article Persimmons
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For previous article recipes visit <http://ext100.wsu.edu/clark/?p=8163>