

Spiced Persimmon Nut Bread

My recipe yielded 6 small breads. I like using the plump yellow raisins for this recipe. To get the persimmons ready, slice off the top, peel them and squeeze them into the food processor removing the large black seeds. Blend them with some lemon juice.

Ingredients:

6 small cake pans

4-6 squishy-soft persimmon depending on size
to make about 2 cups of puree

1 TBS. lemon juice

3 cups of white flour

2 tsp. baking powder

2 tsp. baking soda

1 tsp. cinnamon

½ tsp. powdered ginger

¼ tsp. nutmeg

¼ tsp. allspice

½ tsp. salt

1 tsp. lemon zest

1 cup walnuts, toasted and roughly chopped

1 cup or less sugar

1 cup melted butter

4 eggs, beaten

1/8 cup brandy (optional)

1 cup of raisins

Directions:

Preheat oven to 350°

Roast walnuts in a pre-heated oven for 8 to 10 Minutes.

Soak raisins in brandy (optional).

Butter and flour 6 small bread pans.

Sift flour with baking powder, baking soda, cinnamon, nutmeg, allspice and salt.

Add roasted add chopped walnuts and raisins if they are not soaked in brandy. In a large bowl, blend together persimmon puree, sugar and melted butter, mixing well. Whisk in eggs, then fold in flour mixture. Divide the batter among the cake pants. Bake at 350° for 30 to 40 minutes until a toothpick inserted in the center comes out clean. Cool 10 minutes in the pans, then turn out to finish cooling on the rack.

Guten Appetit

recipe by © sunnycovechef

