

Persimmon Pudding

Ingredients

- 2 or 2 1/2 cups persimmon pulp
- 2 cups sugar (brown preferred)
- 3 eggs, separated
- 2 cups flour
- 1/2 cup melted butter
- 3 cups sweet milk (whole milk)
- 1 tsp soda
- 1 tsp baking powder
- 1/3 tsp nutmeg
- 2 tsp cinnamon

Instructions

1. Add sugar, egg yolks, and butter to persimmon pulp.
2. Add sifted dry ingredients alternately with milk.
3. Fold in beaten egg whites.
4. Bake 1 hour at 350°F.

Here's what's cookin' Persimmon Pudding Serves _____
Recipe from the kitchen of _____



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3 eggs

2 cups flour

1/2 C melted butter

3 cups sweet milk

1 tsp Soda

1 tsp baking powder

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2 tsp Cinnamon

Add sugars, egg yolks & butter to pulp
Add sifted dry ingredients, Alternately with
milk. Fold in beaten egg whites
bake 1 hr at 350°F