

Old-Fashioned Persimmon Pudding Recipe

Ingredients

- 1 cup all-purpose flour, sifted
- $\frac{3}{4}$ cup sugar
- 1 tsp baking powder
- $\frac{1}{2}$ tsp cinnamon
- Small pinch of nutmeg (optional)
- $\frac{1}{4}$ tsp sea salt

- 1 cup puréed ripe persimmon pulp
- 3 large eggs, beaten
- 1 cup whole milk
- $\frac{1}{2}$ cup butter, melted and **cooled**

Preheat oven to 325°F.

Grease a 8x8x 2-inch baking pan or dish*.

Instructions

1. In a large bowl, sift flour with all the dry ingredients. Thoroughly mix the rest of the ingredients in the other large bowl; add to the dry ingredients, while mixing, by small amounts until everything is mixed well.
2. Pour batter into prepared pan and smooth top; bake for about 1 hour or until a thin knife inserted in the center comes out clean. Can be served warm or cold. Keep tightly covered in the refrigerator.

* An 8x8x2-inch baking dish holds 8 cups when full. You can use something equivalent by filling with water and measuring the amount of water it holds.