



## **Persimmon Bread**

Preheat oven to 325 degrees

Prepare persimmon pulp to equal 2 cups. When persimmons are completely soft, slice in half, remove white fibrous membrane, then scoop the pulp into a bowl.

Add 2 tsp. baking SODA to the pulp. This will thicken the pulp.

In a mixing bowl, mix together:

4 eggs

1-1/2 cup sugar

1 cup vegetable oil

2 cups persimmon pulp

In another bowl mix together dry ingredients:

3 C sifted flour

2 tsp. cinnamon

2 tsp. cloves

1 tsp. nutmeg

1 tsp. salt

Add dry ingredients to wet ingredients, then add 1 cup each of raisins & chopped walnuts

Pour into 5 greased (but not floured) mini loaf pans and cook 45 minutes

Test with toothpick for doneness

Let cool on a wire rack

Remove from pan when completely cooled

Freezes well