OLD-FASHIONED PERSIMMON PUDDING RECIPE



Prep. time:	Total time:	Serves:
20 min	1 hr 15min	6-8

Ingredients:

- **2 cups of Persimmon pulp**
- **2 cups all-purpose flour**
- **2 ½ cups of white granulated sugar**
- **2 large eggs**
- **2 ¼ cups of whole milk**
- **4 tablespoons of melted butter**
- **½ teaspoon of baking soda**
- **2 teaspoons of baking powder**
- **½ teaspoon of ground cinnamon**
- **¼ teaspoon of nutmeg**
- **½ teaspoon of vanilla extract**
- **¼ teaspoon of salt**

Instructions:

1. **Before we begin the recipe, you will need to preheat the oven. Set the oven to 325 degrees F.**
2. **In a Large Bowl or large mixing bowl, mix together the persimmon pulp, sugar, eggs, and backing soda. I use a hand mixer on low speed for this.**
3. **Next, add the dry ingredients. (flour, baking powder, cinnamon, nutmeg, and salt) Then add in the reaming wet ingredients. (vanilla, milk, and melted butter). Again, I use the hand mixer for this step. You can use a stand mixer as well. If you do not have either one, you can just use a large spoon. The batter should be a little thinner than the cake batter, similar to the consistency of Pumpkin Pie Filling.**
4. **Grease a 13-by-9-inch baking dish with cooking spray or butter.**
5. **Pour batter into the prepared baking dish.**

Bake in the preheated oven for 55 minutes, or until a toothpick or cake tester comes out clean.

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