

# Heritage Recipes

You can share old family recipes and traditions

## Persimmon Pudding Recipes

Search Request from Visitors to Old Recipe Detective Blog. Found by Anne

The Request: "When I was little my grandmother made persimmon cookies and pudding, these were a family favorites. I am looking for a persimmon cookies recipe that has the persimmon pulp, raisins and spices. She also made a **persimmon pudding** that she baked. All I remember was that she mixed the persimmon pudding and baked it then removed it from the oven and put a sauce on top and baked it again. I have searched several different sites and can not find these recipes. Do you have anyone out there who may have the recipes?" Anne has sent two persimmon pudding recipes.

### Persimmon Pudding Recipe #1

1 cup persimmon pulp  
2 eggs, well beaten  
1 cup brown sugar  
1 T. melted butter  
1 ½ cup sifted all-purpose flour  
1 tsp. baking soda  
½ tsp. mace  
1 tsp. cinnamon  
¼ tsp. salt  
½ cup milk  
1 tsp. vanilla  
1/2 tsp. grated lemon rind  
1 cup raisins  
1 cup chopped nuts

Cut the ripe, unpeeled persimmons into eight pieces and run them through a colander. The skins will stay in the colander. Discard skins. Mix pulp with eggs and beat in sugar and butter. Sift together flour, soda, spices and salt. Add dry ingredients to persimmon pulp mixture, alternating with milk. Add lemon rind, vanilla, raisins and nuts. Pour into a greased 1 ½ quart casserole dish. Bake in a water bath\* at 350 degrees for 45-50 minutes. Makes 8 servings.

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## Persimmon Pudding Recipe #2

2 cups persimmon pulp

1 egg, well beaten

2 T. butter, melted

2 cups sifted flour

¼ tsp. baking soda

½ tsp. salt

½ tsp. cinnamon

½ cup sugar

½ cup chopped nuts

Sift together flour, soda, salt, cinnamon and sugar. Add nuts. Mix together persimmon pulp and egg in a bowl. Add butter to pulp and beat in dry ingredients until smooth. Pour into a greased 1 ½ quart casserole. Place in a shallow pan of hot water (water bath\*) and bake at 325 degrees for about 90 minutes. Serve warm with cream, whipped cream, custard sauce or lemon sauce. Makes 8 serving.

\* For best results place the water bath pan in preheated oven then place casserole in the middle of the water bath pan. Fill water bath pan halfway up the sides of the casserole with hot water. Be careful not to splash hot water into the pudding.

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