

Persimmon Cookies

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

36

Description

These persimmon cookies are made with pureed persimmon pulp. They are lovely and moist and have a wonderful spice flavor.

Ingredients

- 2 ripe persimmons
- pureed - 1 teaspoon baking soda - 2 cups all-purpose flour - ½ teaspoon ground cinnamon - ½ teaspoon ground cloves - ½ teaspoon ground nutmeg - ½ teaspoon salt - 1 cup white sugar - ½ cup butter - 1 large egg - 1 cup raisins - 1 cup chopped walnuts

Instructions

1. Preheat the oven to 350 degrees F (180 degrees C). Grease cookie sheets. Place persimmon pulp in a small bowl; stir in baking soda until dissolved and set aside. Sift flour
2. cinnamon
3. cloves
4. nutmeg
5. and salt into a large bowl; set aside. Beat sugar and butter with an electric mixer in a separate large bowl until smooth. Beat in egg and persimmon mixture; add flour mixture and stir until just combined. Fold in raisins and walnuts. Drop spoonfuls of dough 2 inches apart onto the prepared baking sheets. Bake in the preheated oven until edges are golden
6. about 15 minutes. Cool on the baking sheet briefly before removing to a wire rack to cool completely. Cook's Note You can freeze persimmon pulp to use later if you grow your own and have a surplus.