



Persimmon Bread

Savannah · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

8

Description

This persimmon bread is light moist and a delicious way to enjoy persimmons when in season

Ingredients

— - 2 large eggs - 1 ½ cups all-purpose flour - ¾ cup white sugar - ½ teaspoon salt - ½ cup vegetable oil - 1 teaspoon ground cinnamon - 1 cup persimmon pulp - ½ cup chopped walnuts - 1 teaspoon baking soda - ½ cup raisins

Instructions

1. Gather ingredients. Preheat the oven to 325 degrees F (165 degrees C). Lightly grease a 9x4-inch pan.
ALLRECIPES / QI AI Combine flour
2. cinnamon
3. salt
4. nuts
5. and raisins in a small bowl. ALLRECIPES / QI AI Blend eggs
6. sugar
7. and oil in a large bowl. Stir baking soda into persimmon pulp until well blended; add to sugar mixture.
ALLRECIPES / QI AI Fold in flour mixture. Pour batter into prepared pan. ALLRECIPES / QI AI Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean
8. about 1 hour to 1 hour 15 minutes. ALLRECIPES / QI AI