



Easy Persimmon Bread

Savannah · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

24

Description

This persimmon bread recipe makes 3 moist spice caketype loaves Excellent for Christmas gifts as persimmons are only available for a brief time This is the top seller at our company bake sale at Christmas

Ingredients

— - 1 cup persimmon pulp - 2 teaspoons baking soda - 3 cups white sugar - 1 cup vegetable oil - 4 large eggs - 1 ½ teaspoons ground cinnamon - ½ teaspoon ground nutmeg - 1 ½ teaspoons salt - ? cup water - 3 cups all-purpose flour - 1 cup chopped walnuts

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease three 6x3-inch loaf pans. Combine persimmon pulp and baking soda in a small bowl; let stand for 5 minutes to thicken the pulp. Combine sugar
2. oil
3. eggs
4. cinnamon
5. nutmeg
6. and salt in a medium bowl; blend until smooth. Mix in persimmon pulp and water alternately with flour. Fold in nuts. Divide batter into the prepared pans
7. filling each pan 2/3 full. Bake in the preheated oven until a toothpick inserted comes out clean
8. about 1 hour. Cool in pan for 10 minutes before removing to a wire rack to cool completely.