



## Persimmon Pie

Savannah · 28/09/2024



### Prep Time

1 hr 30 mins

### Difficult

Medium

### Servings

2 hrs 25 mins

### Description

This pie has a creamy texture and it is easy to make Serve with whipped cream if desired

### Ingredients

- - 1 recipe pastry for a 9 inch single crust pie - 2 eggs -  $\frac{1}{2}$  teaspoon ground cinnamon -  $\frac{1}{2}$  cup white sugar -  $\frac{1}{4}$  teaspoon salt - 2 cups half-and-half cream - 1 cup persimmon pulp - 2 tablespoons butter
- melted - 1 teaspoon lemon juice

### Instructions

1. Preheat oven to 450 degrees F (230 degrees C). Place a sheet pan on the lowest oven rack to preheat. Combine eggs
2. cinnamon
3. sugar
4. and salt. Whisk in cream
5. persimmon pulp
6. melted butter
7. and lemon juice. Pour into unbaked pie shell. Bake for 10 minutes on preheated sheet pan. Reduce heat to 350 degrees F (175 degrees C)
8. and bake an additional 30 minutes
9. or until center is almost set but still slightly jiggly. Cool completely before slicing. Serve with whipped cream
10. if desired. Editor's Note: For this recipe
11. look for ripe Hachiya persimmons
12. which are oblong like peaches
13. rather than the flatter Fuyu type.