

## OldFashioned Persimmon Pudding

Savannah · 28/09/2024



### Prep Time

1 hr 20 mins

### Difficult

Medium

### Servings

12

### Description

This is an oldfashioned persimmon pudding recipe People who say they dont like persimmon pudding DO like this one Its very moist similar to the consistency of pumpkin pie filling and is wonderful topped with whipped cream or milk

### Ingredients

- - cooking spray - 4 cups all-purpose flour - 1 cup white sugar - 1 cup brown sugar - 1 teaspoon baking soda - 1 teaspoon baking powder - 1 teaspoon ground cinnamon - ½ teaspoon salt - 3 large eggs - 2 cups milk - 2 ½ cups persimmon pulp - 6 tablespoons unsalted butter
- melted

### Instructions

1. Preheat the oven to 300 degrees F (150 degrees C). Spray a 9x13-inch baking dish with cooking spray. Whisk together flour
2. white sugar
3. brown sugar
4. baking soda
5. baking powder
6. cinnamon
7. and salt in a large bowl until thoroughly combined. Briefly beat eggs
8. then whisk in milk in another large bowl until smooth. Add flour mixture to egg mixture
9. alternating with persimmon pulp in several additions. Mix well after each addition. Stir in melted butter. Scrape batter into the prepared baking dish. Bake in the preheated oven until a toothpick inserted into pudding comes out clean
10. about 1 hour. Allow to cool before serving.