



Persimmon Cake

Savannah · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

Make this deliciously moist persimmon cake when persimmons are in season in fall and early winter. It's an easy recipe and sweet enough to eat as is or with a light dusting of powdered sugar, although some decadent cream cheese icing on top is also an option.

Ingredients

— - nonstick cooking spray - 2 ½ cups all-purpose flour - 2 cups sugar - 2 teaspoons baking soda - ½ teaspoon baking powder - ½ teaspoon salt - 2 cups persimmon pulp - 1 cup milk - 2 large eggs - 2 teaspoons vanilla extract

Instructions

1. Preheat the oven to 300 degrees F (150 degrees C). Spray a 9x13-inch baking pan with nonstick spray and dust with flour. Whisk together flour
2. sugar
3. baking soda
4. baking powder
5. and salt in a large bowl. Whisk persimmon pulp
6. milk
7. eggs
8. and vanilla together in a separate bowl until smooth. Fold the persimmon mixture into the flour mixture until no dry lumps remain; pour batter into the prepared pan. Bake in the preheated oven until a toothpick inserted into the center comes out clean
9. 50 to 75 minutes. Cool in the pan for 10 minutes
10. then remove from the pan
11. and allow to cool completely on a wire rack.