

Persimmon Muffins

Savannah · 28/09/2024

**Prep Time**

34 mins

Difficult

Medium

Servings

12

Description

Breakfast muffins using fresh persimmon puree A great fall recipe for brunch

Ingredients

— - 1 egg - 1 cup persimmon pulp - ½ cup canola oil - ? cup milk - 2 cups all-purpose flour - ½ cup walnuts - ? cup white sugar - 1 teaspoon salt - 1 teaspoon baking powder - 1 teaspoon ground cinnamon

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Grease a 12-cup muffin tin. Beat egg in a bowl. Stir in persimmon pulp
2. oil
3. and milk. Combine flour
4. walnuts
5. sugar
6. salt
7. baking powder
8. and cinnamon in a separate bowl. Stir flour mixture into persimmon mixture; mix until just moistened. Fill muffin cups 3/4 full. Bake in the preheated oven until golden brown and tops spring back when lightly touched
9. 19 to 20 minutes.