



Persimmon Bars

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

12

Description

Persimmon bars as done by my husbands grandmother for years A family holiday favorite Sweet frosting tops these delicious cakes

Ingredients

- - 1 cup persimmon pulp - 1 teaspoon baking soda - 1 egg
- beaten - 1 cup white sugar - ½ cup vegetable oil - 1 cup raisins - 1 ½ cups all-purpose flour - 1 teaspoon ground cinnamon - 1 teaspoon ground nutmeg - 1 teaspoon salt - ¼ teaspoon ground cloves - 1 cup chopped walnuts - 1 cup confectioners' sugar - 2 tablespoons lemon juice

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10x15 inch jelly roll pan. In a small bowl
2. stir together persimmon pulp and baking soda; set aside. In a separate bowl
3. mix together egg
4. white sugar
5. vegetable oil and raisins. In a large bowl
6. stir together flour cinnamon
7. nutmeg
8. salt and cloves. Stir persimmon mixture and egg mixture into the dry ingredients. Fold in walnuts. Spread batter into prepared pan. Bake in preheated oven for 20 minutes. Meanwhile
9. combine confectioners' sugar and lemon juice. Stir until sugar is dissolved. Remove bars from oven and spread with glaze.