



Persimmon Oatmeal Cookies

Savannah · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

24

Description

A great fall cookie but can really be enjoyed any time of the year if theres a supply of persimmon pulp in the freezer

Ingredients

— - 1 $\frac{3}{4}$ cups rolled oats - 1 $\frac{1}{2}$ cups sifted all-purpose flour - $\frac{1}{2}$ cup English toffee-flavored baking bits (such as Heath®) - 1 teaspoon baking soda - 1 teaspoon salt - $\frac{1}{4}$ teaspoon ground nutmeg - $\frac{1}{2}$ teaspoon ground cinnamon - $\frac{1}{4}$ teaspoon ground cloves - 1 cup brown sugar - $\frac{3}{4}$ cup butter - 1 egg - 1 cup persimmon puree - 1 teaspoon vanilla

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper. Whisk oats
2. flour
3. toffee bits
4. baking soda
5. salt
6. nutmeg
7. cinnamon
8. and cloves together in a bowl. Beat brown sugar and butter together in a bowl with an electric mixer until creamy
9. 2 minutes. Beat in egg. Beat persimmon puree and vanilla into butter mixture. Mix flour mixture into persimmon mixture until dough is just moistened and no streaks of flour or oats remain. Drop spoonfuls of dough 1 1/2 inches apart onto ungreased baking sheets. Bake cookies in the preheated oven until slightly browned on the edges
10. 8 to 12 minutes. Cool on the baking sheet for 10 minutes before transferring to wire racks to cool completely.