

Persimmon Chocolate Chip Cookies

Savannah · 28/09/2024

**Prep Time**

15 mins

Difficult

Medium

Servings

45 mins

Description

These persimmon chocolate chip cookies come out slightly crunchy on the outside and are more cakelike in the center they're great for Hachiya persimmons

Ingredients

- - 1 cup unsalted butter
- softened - 1 cup white sugar - 3 Hachiya persimmons
- pulp extracted - 1 egg - 1 ½ teaspoons vanilla extract - 3 cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon salt - 2 ½ cups chocolate chips

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper. Beat butter
2. sugar
3. and persimmon pulp together in a large bowl with an electric mixer until light and fluffy; beat in egg and vanilla extract. Sift flour
4. baking soda
5. and salt together in a separate bowl; gradually add to persimmon mixture until thoroughly combined. Stir in chocolate chips. Drop spoonfuls of dough 1 inch apart onto the prepared baking sheet. Bake in the preheated oven until edges are golden
6. 10 to 13 minutes. Cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.
Cook's Notes: This dough is sticky
7. so when forming cookies into desired shape
8. use water to smooth out cookie surface. These cookies will not spread and only grow a little in the oven
9. so the shape and size you spoon onto the cooking sheet will be the same shape when cooked.