

Nonnie39s Persimmon Pudding

Savannah · 28/09/2024



Prep Time

30 mins

Dificult

Medium

Servings

2 hrs

Description

My husbands grandmother Nonnie used to make her really unique version of Persimmon Pudding every Thanksgiving When she wasnt able to make it anymore my husband asked if I would take over I did and am now required to bring this to every fall family gathering You can serve this warm or let it cool my family loves it both ways

Ingredients

- - 2 cups persimmon pulp - 2 cups white sugar - 2 eggs
- beaten - 1 teaspoon baking soda - 1 cup all-purpose flour - 1 pinch salt - 1 teaspoon baking powder - 1 teaspoon ground cinnamon - 1 ½ cups buttermilk - ¼ cup heavy cream - 1 tablespoon honey - 4 tablespoons butter
- melted - 1 cup water - ½ cup white sugar - 1 tablespoon all-purpose flour - 4 teaspoons vanilla extract

Instructions

1. Preheat an oven to 350 degrees F (175 degrees C). Spray a 9x13 inch baking pan lightly with nonstick spray; set aside. Mix the persimmon pulp with the 2 cups sugar in a large bowl; set aside. Whisk together the eggs and baking soda in a small bowl. Add the egg mixture to the persimmon mixture and beat well; set aside. Whisk together the 1 cup flour
2. salt
3. baking powder
4. and cinnamon in a bowl. Stir 1/4 of the flour mixture to the persimmon mixture. Add 1/4 of the buttermilk and mix well. Continue alternating flour and buttermilk
5. adding 1/4 each time
6. and mixing well after each addition
7. until all of the flour mixture and buttermilk are incorporated. Stir in cream
8. honey
9. and melted butter until well combined. Pour the pudding batter into the prepared pan. Bake in the preheated oven until set
10. about 1 hour. While baking
11. do not stir; Turn off the oven at the end of the baking time
12. but do not remove the pudding from the oven. Meanwhile
13. when the pudding has about 10 minutes of baking time left
14. make the sauce. Boil the water in a small saucepan. Whisk 1/2 cup sugar and 1 tablespoon flour together
15. and whisk sugar mixture into the boiling water
16. whisking until smooth. Boil the sauce for 5 minutes and remove from heat. Stir in vanilla. Pour the sauce mixture evenly over the pudding
17. and leave the pudding to cool in the warm oven for 20 more minutes
18. being sure that the oven is off so that the pudding does not continue to cook.