



Cranberry Persimmon Bread

Savannah · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

This bread is the epitome of fall with both persimmons and cranberries and is wonderful with coffee hot tea hot cider or even a hot buttered rum A moist bread that can be frozen but chances are it will disappear before it even cools down

Ingredients

— - 1 ½ cups ripe Hachiya persimmon pulp - 2 teaspoons baking soda - 2 cups brown sugar - 4 eggs - ? cup vegetable oil - 1 ½ teaspoons ground cinnamon - ½ teaspoon ground nutmeg - 1 teaspoon salt - 3 cups all-purpose flour - 2 cups fresh cranberries

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease 2 loaf pans. Stir persimmon pulp and baking soda together in a large bowl. Let stand until pulp is thickened
2. about 5 minutes. Add sugar
3. eggs
4. oil
5. cinnamon
6. nutmeg
7. and salt. Blend until smooth. Mix in flour and fold in cranberries. Divide batter between the prepared pans
8. filling each 2/3 full. Bake in the preheated oven until a toothpick inserted into the center comes out clean
9. about 1 hour. Let cool in the pans for 10 minutes before moving to a wire rack to cool completely. Cook's Notes: Do not use fuyu persimmons. Frozen cranberries can be substituted for the fresh ones.