



Persimmon Raisin Cookies

Savannah · 28/09/2024



Prep Time

32 mins

Difficult

Medium

Servings

60

Description

This is a spicy cookie thats Mmmm Mmmm Good Its hard to get fresh persimmons these days but if you have them this is a great recipe Its an original handed down to me by oldancient relatives and over 170 years old These cookies also freeze well Have fun

Ingredients

— - 2 cups white sugar - 1 cup shortening - 2 eggs - 4 cups all-purpose flour - 1 teaspoon salt - 2 teaspoons baking soda - 2 teaspoons ground cinnamon - 2 teaspoons ground nutmeg - 2 cups persimmon pulp - 2 cups raisin paste - 2 cups chopped walnuts

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease two baking sheets. Cream the sugar and shortening together in a large mixing bowl until light and fluffy. Beat in the eggs
2. one at a time. Stir in the flour
3. salt
4. baking soda
5. cinnamon
6. and nutmeg
7. blending thoroughly. Mix in the persimmon pulp
8. raisin paste
9. and walnuts. Drop by spoonfuls onto prepared cookies sheets
10. and spread out slightly. Bake in preheated oven until cookie top springs back when touched
11. 12 to 15 minutes. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.