



Persimmon Pudding Pie

Savannah · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

8

Description

Handed down from my great great grandmother who received it from her mother She passed away at 92 years old but not before giving me her best and oldest recipes I hope you enjoy

Ingredients

- - 2 tablespoons butter
- melted - 2 cups persimmon pulp - 2 cups white sugar - 3 eggs
- lightly beaten - 1 ¼ cups buttermilk - 1 teaspoon baking soda - 2 cups all-purpose flour - 1 teaspoon baking powder - ½ teaspoon ground cinnamon - ½ teaspoon salt - ½ teaspoon vanilla extract

Instructions

1. Preheat oven to 325 degrees F (165 degrees C). Spread melted butter evenly over the bottom of a baking dish. Beat persimmon pulp and sugar together in a bowl; beat in eggs. Beat in buttermilk and baking soda. Sift flour
2. baking powder
3. cinnamon
4. and salt together in a bowl. Gradually add flour mixture to persimmon mixture
5. stirring until well incorporated; stir in vanilla extract. Pour persimmon batter into prepared baking dish. Bake in the preheated oven until lightly golden and cooked through
6. about 1 hour. Cook's Note: Make sure the persimmon is not hard; the pulp has to be sweet to taste for it to be sweet in the pudding pie. Enjoy my great great grandmothers recipe!