

Christmas CranberryPersimmon Loaf

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

2 hrs 5 mins

Description

Moist chunky sweet bread with holiday spice Superb with butter or cream cheese but delicious on its own The amount this recipe makes also fits perfectly into 4 of the little foil loaf pans wellgreased folks use for gifting I freeze the little loaves well and they hold beautifully in the mail

Ingredients

- - 1 ½ cups all-purpose flour - 1 tablespoon ground cinnamon - 1 teaspoon baking soda - ½ teaspoon salt - ¼ teaspoon ground ginger
- or more to taste - ¼ teaspoon ground nutmeg
- or more to taste - ½ cup chopped toasted walnuts - ½ cup dried cranberries - 2 large eggs - ¾ cup light brown sugar - ½ cup vegetable oil - 4 ripe Fuyu persimmons
- chopped into small pieces

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x5-inch loaf pan and dust the bottom with flour. Mix flour
2. cinnamon
3. baking soda
4. salt
5. ginger
6. and nutmeg together in a small bowl. Add walnuts and cranberries; toss or mix using your fingers to ensure cranberries don't stick together. Whisk eggs
7. brown sugar
8. and oil together in a medium bowl until eggs are well beaten. Stir in persimmon pieces followed by flour mixture. Pour into the prepared loaf pan. Bake in the preheated oven until a knife inserted into the center comes out clean
9. 1 hour and 15 minutes to 1 1/2 hours. Remove from the oven and let cool on a wire rack for 15 minutes. Slide a knife around the sides and slide loaf out onto the rack to finish cooling
10. 15 to 30 minutes more
11. before cutting. Cook's Notes: You could use a 9x4-inch loaf pan as well. The ripe persimmons should give slightly
12. like a pear or avocado
13. when you press on the skin. I know it's hard to wait while the loaf cools completely before cutting
14. but the evaporation once it's cut makes a difference!