

Sandra39s Persimmon Pudding

Savannah · 28/09/2024

**Prep Time**

N/A

Difficult

Medium

Servings

N/A

Description

A rich pudding thats more like a cake Serve it with fresh whipped cream

Ingredients

- - 1 cup persimmon pulp - 1 egg
- beaten - 1 ¼ cups white sugar - 1 cup all-purpose flour - 1 ¼ cups milk - ¼ teaspoon baking soda - 1 teaspoon baking powder - ½ teaspoon ground cinnamon - ¼ teaspoon salt - ¼ cup butter
- melted

Instructions

1. Butter one 9x13 inch baking pan. Preheat oven to 350 degrees F (175 degrees C). In a blender
2. combine persimmon pulp
3. egg
4. sugar
5. flour
6. milk
7. baking soda
8. baking powder
9. cinnamon
10. salt and butter. Blend until smooth. Pour into baking pan and bake for 30 minutes or until a knife inserted in the center comes out with just crumbs but no batter stuck to it.