

Persimmon Cookies

From the Kitchen of Doris Cerrvenka

Ingredients:

- 1 Cup Persimmon Pulp (3 or 4)
- ½ Cup Shortening
- 1 ½ Cup Sugar
- 2 Cup sifted Flour
- Pinch of Salt
- ½ Tsp. Baking Soda
- ½ Tsp Cinnamon
- 1 Egg beaten
- 1 Tsp Vanilla

Directions:

Cream shortening and sugar. Combine Flour, salt, baking soda, and cinnamon. Add to creamed mixture. Stir in persimmon pulp, egg, and vanilla. Drop from teaspoon onto greased cookie sheet. Bake at 375 F for 13 to 15 minutes. Makes about 3 dozen.