



Persimmon Pie

Ingredients

- 1 9-inch pie crust
- 2 eggs
- 1/2 teaspoon ground cinnamon
- 1/2 cup white sugar
- 1/4 teaspoon salt
- 7/8 cup half-and-half cream
- 1 ½ cup persimmon pulp (4 large persimmons)
- 2 tablespoons butter, melted
- 1 teaspoon lemon juice

Directions

- Preheat oven to 450 degrees F. Place a sheet pan on the lowest oven rack to preheat.
- Combine eggs, cinnamon, sugar, and salt. Whisk in cream, persimmon pulp, melted butter, and lemon juice. Pour into unbaked pie shell.
- Bake for 10 minutes on preheated sheet pan. Reduce heat to 350 degrees F (175 degrees C), and bake an additional 30 minutes, or until center is almost set but still slightly jiggly. Cool completely before slicing. Serve with whipped cream, if desired

Persimmon Cobbler

Ingredients

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| • 1 Cup Sugar | • Pinch Salt |
| • 1 Cup Flour | • 1 Cup Milk |
| • 1 Tsp Baking Powder | • 3 Tbsp. Butter |
| • 1 Cup Pulp from 3 or 4 ripe (soft) Persimmons | • Cinnamon & Sugar for Topping |

Directions

- Preheat oven to 350 degrees F. Melt butter in 8" x 8" baking pan or 9" deep dish Pyrex Pie baking dish.
- Mix together sugar, flour, baking powder, salt, and milk – Don't overbeat.
- Pour mixture over butter in baking dish – don't stir.
- Add teaspoons of the Persimmon Pulp randomly to the center of the baking dish – don't stir.
- Sprinkle top with cinnamon and sugar.
- Bake 45-55 minutes.