

Persimmon Cobbler

Ingredients

- 1 Cup Sugar
- 1 Cup Flour
- 1 Tsp Baking Powder
- 1 Cup Pulp from 3 or 4 ripe (soft) Persimmons
- Pinch Salt
- 1 Cup Milk
- 3 Tbsp. Butter
- 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.