

# Indian Persimmon Fingers

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## Ingredients

1 cup persimmon pulp  
1 cup chopped nuts  
16 marshmallows, cut into small pieces  
Pinch of salt  
2 1/2 cups crushed graham crackers

1/2 cup sugar  
1 tsp. milk  
1 tsp. vanilla

Confectioner's sugar

## Preparation Steps

1. Melt butter and sugar together.
2. Stir into pulp.
3. Stir in flour, then milk and cinnamon.
4. Mix well.
5. Pour batter into well-greased 12 inch Dutch oven.
6. Bake 1 hour at 350 degrees (15 coals on top, 9 on bottom, add as needed.)
7. Remove lid, let cool and then cut into squares or rectangles.

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**National Dutch Oven  
Gathering 2024**



**Persimmon 'INSPIRATION' Recipe**