

# Persimmon Biscuits

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## Ingredients

1/2 cup persimmon pulp	1/4 cup sugar
1 tsp. salt	1/4 tsp. mace
1/2 cup scalded milk	
1 3/4 tsp. yeast dissolved in 1/4 cup lukewarm water.	
4 Tbs. butter	2 1/2 cups flour

## Preparation Steps

1. Add pulp, sugar, salt, mace and butter to scalded milk.
2. Cool to lukewarm and add dissolved yeast, then add flour.
3. Cover and put in warm place to rise, preferably overnight.
4. Shape into biscuits and place on greased Dutch oven.
5. Let rise again.
6. Bake in hot Dutch oven (375 degrees) until golden brown on top.

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**National Dutch Oven  
Gathering 2024**



**Persimmon 'INSPIRATION' Recipe**