Persimmon Cookies

Ingredients

1 cup raisins	1 cup nuts	2 cups flour
1/2 tsp. salt	1/2 tsp. cinnamon	1/2 tsp. ground cloves
1/2 tsp. nutmeg	1 tsp baking soda	1 cup persimmon pulp
1/2 cup butter, softened		1 cup sugar
1 egg, beaten		

Preparation Steps

1. Chop nuts and raisins and mix with flour, salt and spices.
2. Dissolve soda into pulp.
3. Cream butter and sugar and beat in egg, then pulp.
4. Stir in flour mixture.
5. Drop by spoonfuls onto greased cookie sheet, or bottom of Dutch oven.
6. Bake approximately 15 minutes in 350 degree oven (12" Dutch oven with 15 coals on top and 9 on the bottom).

National Dutch Oven Gathering 2024

NDOG 2024

Persimmon 'INSPIRATION' Recipe