

Persimmon Pudding Cake

Ingredients

1/3 cup milk	1 cup persimmon pulp
1 tsp vanilla	1 cup flour
3/4 cup sugar	1/2 tsp salt
1/2 tsp. baking soda	1/2 tsp. cinnamon
1/2 cup raisins	1/2 cup chopped nuts

Preparation Steps

1. Combine milk, pulp and vanilla.
2. Sift together dry ingredients and add to pulp mixture.
3. Add raisins and nuts.
4. Pour into well greased 8" or 10" Dutch oven.
5. Place Diameter +3 charcoal briquettes on top.
6. Place Diameter -3 charcoal briquettes on bottom.
7. Bake for 1 to 1.5 hours until a toothpick comes out clean.
8. You may have to add additional charcoal.

**National Dutch Oven
Gathering 2024**



Persimmon 'INSPIRATION' Recipe