

Persimmon Yeast Bread

Ingredients

- 1/2 cup butter, softened
- 1 cup persimmon pulp
- 1 cup scalded milk
- 1/2 packet (1 1/8 tsp) yeast dissolved in...(the water, below)
- 1/2 cup lukewarm water
- 5 cups flour
- 2/3 cup sugar
- 1 tsp. salt

Preparation Steps

1. Blend butter and sugar.
2. Combine with pulp, salt and milk.
3. When mixture is lukewarm, add dissolved yeast.
4. Stir in flour.
5. Cover and let rise overnight.
6. In the morning shape into large loaf and bake at 375 for 20 minutes. Reduce heat to 350 and bake 40 more minutes.

**National Dutch Oven
Gathering 2024**



Persimmon 'INSPIRATION' Recipe