

Persimmon Bread

Serving Size: 8 | Prep Time: 15 minutes | Cooking Time: 1 hour

INGREDIENTS

1 1/4 cups all-purpose flour	2 eggs (room temp.)
1/2 teaspoon kosher salt	1/2 cup unsalted butter (room temp.)
1 1/2 teaspoon baking powder	3/4 cup sugar
1 teaspoon cinnamon	1/2 teaspoon vanilla extract
1/4 teaspoon ground nutmeg	1 cup persimmon pulp
1/4 teaspoon ground cloves	



DIRECTIONS

1. Preheat oven to 350 degrees fahrenheit. Lightly grease loaf pan.
2. In bowl, sift flour, salt, baking soda, cinnamon, nutmeg, and cloves.
3. In a separate large bowl, cream the butter and sugar.
4. In a small bowl, beat eggs with vanilla extract.
5. Using a mixer slowly add the egg mixture to into creamed butter and sugar.
6. Add the persimmon pulp and then remove the mixer.
7. Add the flour mixture to the wet ingredients 1/3 at a time until blended.
8. Pour into loaf pan and cook for 1 hour.
9. Let cool completely before serving.