

# Persimmon Cookies

## Ingredients

- 1 C persimmon pulp (about 2-4 persimmons... hachiya / heart / acorn type)
- 1 tsp baking soda
- 2 C flour
- ½ tsp ground cinnamon
- ½ tsp ground cloves
- ½ tsp ground nutmeg
- ½ tsp salt
- 1 C sugar (or ½ C each white and brown sugar)
- ½ C shortening

Shortening is in the original recipe, but I use butter. If you use butter, the cookies will spread a bit more.

- 1 egg
- 1 C walnuts, chopped

I have used other kinds of nuts.

- 1 C raisins

I have used other dried fruit besides raisins.

## Directions

1. Add the baking soda to the persimmon pulp and put it aside. (It will set up somewhat.)
2. Sift the flour, spices, and salt together.
3. Cream the sugar and shortening.
4. Beat in the egg.
5. Beat in the pulp.
6. Stir in the flour mixture, nuts, and fruit.
7. Spoon onto a cookie sheet and bake at 350° F (180° C) for at least 12 minutes (i.e., until browned and puffy, usually more like 15 minutes). Using

a tablespoon will render about 4 dozen cookies, but I tend to use a 2 tablespoon measure and just bake them for a few more minutes.

8. Cool them on a wire rack.
9. Revel in the savory sensation, measuring the cookies in units of “sentimentality per simmon.”