

# SAVOR INDIANA RECIPES



## Persimmon Pudding

### INGREDIENTS

- 2 cups persimmon pulp
- 2 cups sugar
- 1 1/2 cups flour
- 1 teaspoon baking soda
- 1 1/2 cups buttermilk
- 1/4 cup cream
- 1/8 teaspoon salt
- 2 large eggs
- 1/2 teaspoon cinnamon
- 1/8 pound butter
- 1 teaspoon baking powder



From The Kitchen of

Eva Powell  
From "Limestone Lawrence  
County"

### DIRECTIONS

1. Mix pulp and sugar. Add two large beaten eggs and stir well.
2. Add soda to buttermilk and stir until foaming stops. Add to first mixture and stir.
3. Sift dry ingredients (flour, salt and baking powder). Sift into first mixture and beat well. Add cinnamon and cream.
4. Put butter in pan and melt. Pour all into batter, leaving just enough to grease pan.
5. Beat well and bake about one hour in slow oven.
6. Bake at 350 degrees for 50 minutes. Let cool and serve.