

Persimmon Pudding: A Sweet and Spiced Southern Dessert

There are several reasons why this persimmon pudding recipe stands out among other desserts:



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 2 cups ripe persimmon pulp (about 4-5 persimmons)
- 1 cup granulated sugar
- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1/2 cup milk
- 1/4 cup unsalted butter, melted
- 2 large eggs

DIRECTIONS

- 1.** Prepare the : Persimmons: Start by washing the persimmons thoroughly. Cut them in half and scoop out the pulp into a bowl. Discard the skins and seeds. You should have about 2 cups of pulp.
- 2.** Preheat the : Oven: Preheat your oven to 350°F (175°C). Grease a 9-inch square baking dish or a similar-sized oven-safe dish.
- 3.** Mix : Dry Ingredients: In a large mixing bowl, combine the flour, sugar, baking soda, cinnamon, nutmeg, and salt. Whisk them together until well blended.
- 4.** Combine : Wet Ingredients: In another bowl, whisk together the persimmon pulp, milk, melted butter, and eggs until smooth.
- 5.** Combine : Mixtures: Gradually add the wet ingredients to the dry ingredients, stirring gently until just combined. Be careful not to overmix; a few lumps are okay.
- 6.** Pour and : Bake: Pour the batter into the prepared baking dish and spread it evenly. Bake for 50-60 minutes, or until a toothpick inserted in the center comes out clean.
- 7.** Cool and : Serve: Allow the pudding to cool for about 10 minutes before serving. It can be enjoyed warm or at room temperature.

TIPS FOR SUCCESS

Choosing Persimmons: Make sure to use fully ripe persimmons for the best flavor. They should feel soft to the touch and have a sweet aroma.

Spice Variations: Feel free to experiment with spices!

Adding a pinch of ginger or cloves can give the pudding an extra kick.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/persimmon-pudding-a-sweet-and-spiced-southern-dessert/>