



## DYMPLE'S DELIGHT PERSIMMON PUDDING

- 2 Cups Persimmon Pulp
- 2 Cups Sugar
- 2 Eggs, Beaten
- 1 ½ Cups All Purpose Flour
- 1 Teaspoon Baking Powder
- 1 Teaspoon Ground Cinnamon
- 1/8 Teaspoon Salt
- 1 ½ Cups Buttermilk
- 1 Teaspoon Baking Soda
- ¼ Cup Heavy Cream
- 1 Tablespoon Honey
- 4 Tablespoons Unsalted Butter
- 1 Cup Cold Heavy Cream

### DIRECTIONS

1. Heat oven to 350 degrees.
2. Make Persimmon Pulp using 2 to 3 persimmons.
3. Combine pulp, sugar and eggs in a large bowl.
4. Sift flour, baking powder, cinnamon, and salt into a medium bowl.
5. Combine buttermilk and baking soda in a small bowl.
6. Combine ¼ cup cream and honey in a small bowl.
7. Stir dry ingredients and buttermilk mixture alternately into pulp mixture, beginning and ending with dry ingredients.
8. Stir cream and honey mixture into batter.
9. Melt butter in a 13 x 9 inch baking pan.
10. Stir butter into batter, pour batter into pan.
11. Bake for about 1 hour or until edges are very brown.
12. Pudding will puff up in the oven, then sink when removed.
13. Beat 1 cup cream in a chilled mixer bowl until soft peaks form.
14. Sweeten to taste.
15. Spoon pudding into dessert bowls while still warm, top with a dollop of whipped cream.