

Persimmon Pudding

1 C sugar

½ stick butter

Beat until light and fluffy.

Add 1 C persimmon pulp and beat.. Put 1 ½ teaspoon in ½ C milk and add to the persimmon mixture. Beat in 1 egg to the above. Sift together 1 C flour, 1 ½ t baking powder and a pinch of salt. Add to the above mixture.. Stir in 1 t vanilla. Place in greased double boiler pan, cover and steam for 2 ½ to 3 hours until the pudding is a very dark brown. Serves 8 with the sauce.

Sauce (really good!)

1 beaten egg

1 C sugar

juice of one lemon

3 T water

½ stick of butter

Cook together over very low heat until the mixture comes to a boil. Cool and serve with pudding.

If you want to make a half recipe, beat the egg first, divide in half and use half for the pudding and half for the sauce.

Pat Oakes

I found this recipe in a recipe book at the Austin Public Library downtown when we were given some persimmons in the late 1960s. I had no clue what to do with them—and this is GOOD!β