



# HACHIYA PERSIMMON RECIPES

**Diospyros kaki Linn**  
The Oriental persimmon has been grown in Japan and mainland Asia for centuries. There are two varieties: those that bear astringent fruit (Hachiya) and cannot be eaten until soft ripe and those that bear non astringent fruit (Fuyu) that can be eaten when hard and crisp like an apple.

## Persimmon-Raisin Cookies

### Ingredients

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|---------------------|---------------------|
| 1/2 C. Butter       | 1/2 Tsp. Nutmeg     |
| 1 C. Sugar          | 1/2 Tsp. Cloves     |
| 1 Egg               | 1/2 Tsp. Cinnamon   |
| 1 C. Persimmon Pulp | 1/2 Tsp. Salt       |
| 2 C. Flour          | 1 C. Chopped Pecans |
| 1 Tsp. Baking Soda  | 1 C. Raisins        |
| (dissolved in pulp) | 1 Tsp. Vanilla      |

### Directions

Cream butter, add sugar and mix until light and fluffy. Add egg, beat well. Add pulp. Sift flour with all the dry ingredients (except soda) and add to above mixture. Fold in nuts and raisins. Add vanilla -- the order is important due to the action of the soda dissolved in the pulp.

Drop by teaspoonful onto a well-greased cookie sheet and bake at 350 degrees for 10-12 minutes. Makes approximately 6 dozen small cookies.

### Pulping

Persimmons are "ripe" for cooking when they are at the mushy stage. Remove the top and peel the skin off. If using a food processor, toss them in whole. Either method, beat or blend pulp until smooth.

## Persimmon Bread

### Ingredients

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|---------------------|---------------------|
| 2 Eggs              | 1 1/2 C. Flour      |
| 3/4 C. Sugar        | 1 Tsp. Cinnamon     |
| 1/2 C. Salad Oil    | 1/2 Tsp. Cloves     |
| 1 C. Persimmon Pulp | 1/2 Tsp. Nutmeg     |
| 1 Tsp. Soda         | 1/2 Tsp. Salt       |
|                     | 1/2 C. Chopped Nuts |

### Directions

Preheat oven to 325 degrees. Blend eggs, sugar and salad oil. Mix soda into pulp. Add sugar mixture. Add cinnamon, nutmeg, cloves and salt to flour. Pour into 3"x4"x9" loaf pan. Bake at 325 degrees for 1 hour 15 minutes.

## Lemon-Glazed Persimmon Bars

Ingredients  
 1 C. Persimmon Pulp with  
 1 and 1/2 Tsp. Lemon Juice  
 1 Tsp. Soda  
 1 Egg  
 1 C. Sugar  
 1/2 C. Salad Oil  
 8 oz. Pitted Dates, finely sliced  
 1 3/4 C. Flour  
 1 Tsp. Salt  
 1 Tsp. Cinnamon  
 1 Tsp. Nutmeg  
 1/4 Tsp. Cloves  
 1 C. Chopped  
 Walnuts or Pecans

Directions  
 Mix pulp with soda and set aside. In a large bowl, beat egg lightly, then stir in sugar, oil and dates. Combine flour, salt, cinnamon, nutmeg and cloves, then add to date mixture alternately with the persimmon pulp, just until well blended. Stir in nuts. Spread evenly in a greased, flour-dusted (10"x15" pan). Bake at 350 degrees until lightly brown (+/- 25 min.). Cool cookies in pan on a rack for 5 minutes, then spread with lemon glaze. Cool thoroughly, then cut into bars about 3" by 1 1/2". Remove from pan and store well wrapped. Makes 30 bars.

Lemon Glaze  
 1 C. Powdered Sugar    2 Tbs. Lemon Juice  
 Blend powdered sugar with lemon juice until smooth.

## Persimmon-Date Pudding

Directions  
 Preheat oven to 325 degrees. In large bowl, sift and mix first 7 ingredients; stir in nuts, raisins, dates, and orange peel; set aside. With large spoon, stir persimmon pulp, milk, butter and vanilla into the flour mixture until well mixed. Spoon evenly into a greased and floured 13"x9" baking dish. Bake 50-60 minutes until an inserted toothpick comes out clean. Serve with Foamy Hard Sauce.

To store, cover pudding with foil and refrigerate up to 2 weeks. To reheat, preheat oven to 325 degrees. Heat covered pudding about 40 minutes or until heated through.

## Persimmon Fruit Loaf

Ingredients  
 2 C. Persimmon Pulp  
 1 C. Milk  
 1 Tsp. Soda  
 1 Tsp. Baking Powder  
 2 C. Flour  
 2 C. Sugar  
 1 C. Raisins  
 1 C. Glazed Fruit  
 1 C. Chopped Nuts  
 3 Tbsp. Butter

Directions  
 Mix persimmons in blender or with mixer until smooth. Add soda. In separate bowl, mix all dry ingredients, then add milk, butter and vanilla. Mix in nuts, raisins and glazed fruit. Grease and dust with flour 2 loaf pans. Bake at 300 degrees for 1 1/2 hours.

## Foamy Hard Sauce

Ingredients  
 2 C. Four  
 2 C. Sugar  
 4 Tsp. Baking Soda  
 1 Tbsp. Baking Powder  
 1/2 Tsp. Cinnamon  
 1/4 Tsp. Ginger  
 1/4 Tsp. Cloves  
 2 Tsp. Vanilla  
 2 C. Chopped Walnuts  
 1 C. Raisins  
 1 C. Chopped Dates  
 1 Tsp. Grated Orange Peel  
 2 C. Persimmon Pulp  
 1 C. Milk  
 3 Tbsp. Melted Butter  
 or Margarine  
 Foamy Hard Sauce

In a small bowl, mix 1/4 C. softened butter or margarine until light and fluffy. Gradually beat in 3/4 C. powdered sugar, 1 Tbsp. Brandy, 1/4 Tsp. vanilla until creamy. Fold in 1 stiffly-beaten egg white and 1/2 C. heavy cream, whipped. Refrigerate. Makes 1 1/2 C.