

Blend oil and sugar together, mix well. Add eggs and persimmons, mix. Add spices to flour and sift. Add to persimmon mixture. Mix well. Add raisins or nuts.
Pour into greased and floured loaf pans. Fill each pan 1/2 to 1/3 full. Bake at 350 degrees for 1 hour. Can be frozen.

PERSIMMON BREAD

- 1 1/2 cups sugar*
- 2 eggs, beaten*
- 1 3/4 cups flour*
- 1/2 cup nuts or raisins*
- 1/2 teaspoon clove*
- 1/2 teaspoon cinnamon*
- 1/2 teaspoon nutmeg*
- 3/4 cup oil*
- 1 cup mashed persimmons*
- 1/4 teaspoon baking powder*
- 1 teaspoon soda*
- 1 teaspoon salt*
- 1/2 teaspoon allspice*



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