

Rhodes Family Farms Persimmon Recipe Cookbook

Persimmon Cookies

This is a family recipe that my grandmother makes every year at Christmas time. The persimmons used in this recipe are Hachiya or American persimmons. The recipe yields 45 cookies. They freeze well.

1 cup persimmon pulp	1\2 tsp. cloves	1 cup raisins
1 tsp. baking soda	1 tsp. salt	1 cup chopped nuts
1 cup sugar	1 beaten egg	1/2 cup butter or
2 tsp. cinnamon	2 cups flour	shortening, melted

Directions:

Dissolve the baking soda with the persimmons. Mix ingredients in order given, adding melted shortening last. Drop by rounded spoonfuls onto a greased cookie sheet. Bake at 375° for 10-12 min.

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Lemon Glazed Persimmon Bars

This is a wonderful recipe. It makes about 30 bars

1 cup persimmon pulp	1/2 cup oil	1 tsp. nutmeg
1 tsp. baking soda	2 cups flour	1 tsp cloves
1 egg	1 tsp. salt	1 cup raisins
1 cup sugar	1 tsp. cinnamon	1 cup nuts
Lemon glaze : Blend	1 cup powdered sugar	& 2 T. lemon juice

Directions:

Mix persimmon pulp with baking soda and set aside. In a large bowl, lightly beat egg, then stir in sugar and oil. Sift dry ingredients and add to mixture. Stir in persimmon pulp, raisins, and nuts. Spread evenly in a greased and floured jelly roll pan (10x15 in.) Bake at 350° for 25 min. Cool on rack for 5 min. Drizzle with lemon glaze.

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Persimmon Fruit Cake

This recipe makes two 8x4 inch loaves.

1 cup persimmon pulp	1 teaspoon salt
1 cup shortening	½ teaspoon allspice
2 cups sugar	1 teaspoon cinnamon
4 large eggs	1 teaspoon lemon extract
3 cups sifted flour	1½ lbs. candied fruit mix
1 teaspoon baking powder	1 lb. seedless raisins (3 cups)
1½ teaspoon baking soda	1 cup nutmeats

Directions:

Cream shortening and sugar. Add eggs and beat well. Sift dry ingredients, reserving ½ cup flour to mix with fruit and nuts. Stir persimmon pulp and flour mixture into creamed shortening and sugar. Add lemon extract and fold in fruits and nuts. Turn into prepared pans which have been greased and lined with heavy greased and waxed paper. Bake at 300 ° F. for 2½-3 hours or until cake starts to leave sides of pan, or when touched in center, no indentations remains. (If oven glass is used for making cakes, lower the oven temperatures to 275 ° F.)

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Persimmon Bread

Everyone makes pumpkin bread; why not try this bread and turn your friends onto the wonder of persimmons.

½ cup butter	1 tablespoon water
1 cup sugar	2 cups flour
q teaspoon vanilla	1 teaspoon salt
3 eggs	1 teaspoon baking soda
3 ripe persimmon pureed	½ cup nuts (optional)

Directions:

Cream together the butter and sugar until fluffy. Add vanilla. Add eggs one at a time. Beat well. Add the persimmons and water. In a separate bowl, sift together the flour, salt, and soda. Add flour mixture to batter along with the nuts. Mix until smooth. Pour into a loaf pan and bake at 350° for 50- 60 minutes. Cool well before cutting.

Persimmon Raisin Pudding

This is so moist and delicious. Serve hot with hard sauce or cold with cool whip.

1½ cups sifted flour
1 ½ teaspoons baking soda
½ teaspoon salt
½ teaspoon cinnamon
2 eggs
1 ¼ cups sugar
1 ½ cups persimmon pulp
¼ cup melted margarine
¾ milk

Directions:

Sift together the dry ingredients. Beat eggs and sugar until light. Add persimmon pulp and melted margarine. Add flour mixture, then milk. Beat until smooth. Pour into a baking dish set in a shallow pan of hot water. Bake in a slow oven, 325° for 1½ hours. Or pour into a greased mold, cover and steam for 2½ hours.

Persimmon Jam

This jam is wonderful on any bread, but especially delicious on a fresh, home-baked, hearty bread. Makes 6 jars of jam.

3 cups prepared fruit, about 5-6 average-size persimmons
1 cup water
1 package pectin
½ cup lemon juice
6 cups sugar

Directions:

Prepare fruit by cutting into small pieces. Measure fruit and water into large kettle. Stir in pectin and lemon juice. Bring to a full rolling boil and boil for 30 seconds. Add sugar and again bring to a rolling boil for exactly 4 minutes, by the clock. Stir constantly. Remove from heat and pour into sterilized containers.

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Persimmon Marmalade

Directions:

Blend enough persimmons to make 2 quarts. Cook for 15 minutes, add 1 C. pure orange juice and 1 C crushed pineapple. To each cup of mixture, add 3/4 C sugar. Boil, stirring often, until thick. Pour into jars, seal, do not put in hot water bath.

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Persimmon Fluff

Serves 4

Ingredients:

Persimmon pulp, about 6 Lg. 1/2 Cup Water
1 Tb. Lemon juice 2 Tb. Pine nuts
1/8 C. Dates, pitted 1/4 ts. Pure Vanilla

Directions:

Blend persimmons & lemon juice together in a blender at medium speed until smooth. Divide among 4 pudding glasses. Soak dates in the water. Blend the dates with their soaking water, pine nuts & vanilla, at medium speed, until creamy. Top each glass with a spoonful of the nut cream. Serve immediately or cover tightly & store in the refrigerator for 3 to 5 days.

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Persimmon Ice Cream:

Taken from the Joy of Cooking:

4 ripe Japanese persimmons--puree
2 TBS sugar
6 TBS lemon juice
2 cups whipping cream

Whip cream until thickened but not stiff. Add other ingredients and whip. Freeze until solid.

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PERSIMMON CREAM CANDY:

2 cups sugar
1 tablespoon dark corn syrup
1 cup half and half
pinch of salt
2 1/2 tablespoons persimmon pulp
1 rounded teaspoon butter

Mix together sugar, corn syrup, cream, and salt; let stand about 20 minutes. When sugar is dissolved, place on heat and bring quickly to a boil. When almost at the soft-ball stage, remove from heat and stir in persimmon pulp and butter. Return to heat and boil, stirring constantly until it reaches the soft-ball stage. Remove from heat and leave until partly set, then beat until mixture shows signs of hardening. Pour onto buttered plate and mark into squares when cooled.

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PERSIMMON CAKE COOKIES

1/2 cup shortening
1 cup persimmon pulp
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg

Cream shortening in large mixing bowl. Gradually add sugar, beating well. Add eggs and persimmon, mix well. Sift together flour, baking powder, soda, salt, and spices. Add to creamed mixture, stirring well. Drop dough by Tablespoonfuls onto a greased cookie sheet, 2 inches apart. Bake at 350 for twelve minutes

FROSTING (if desired)

3 cups sifted powdered sugar
1 tablespoon butter or margarine, melted
3/4 teaspoon vanilla
3 to 6 tablespoons milk

Combine first three ingredients in small mixing bowl; add milk slowly until desired spreading consistency is reached.

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Spice Roll with Persimmon and Cream Filling

3/4 C. confectioners' sugar	2 t. unsweetened cocoa powder
1/3 C. flour	5 eggs, separated
1/4 t. salt	1/4 t. cream of tartar
1 t. ground ginger	2 T. sugar
1/4 t. black pepper	2 T. rum
1 t. allspice	3 very ripe persimmons

1 t. cinnamon 1 C. heavy cream
1 t. ground coriander confectioners' sugar or coca powder to sift over cake

1. Butter 10 x 15 in jelly-roll pan and line with a sheet of waxed paper to extend slightly over the short ends. Butter paper heavily.
2. Sift together 1/2 c confectioners' sugar, flour, spices and cocoa. Sift again.
3. In a large mixer bowl beat egg whites until foamy. Add cream of tartar and beat until soft peaks form. Sift in 1/4 c confectioners' sugar and beat until stiff peaks form.
4. Without washing beaters, whip yolks in a large bowl until pale and thick. On lowest speed, add flour mixture, beating just long enough to incorporate. With rubber spatula fold half the beaten whites into this, blending completely. Gently fold in remainder in 2 batches.
5. Spread batter evenly in pan. Bake in center of 350 degree oven for 18-20 min or until cake springs back slightly when pressed in the center.
6. Sprinkle a thin layer of confectioners' sugar on a kitchen towel. Invert cake onto towel; carefully peel off paper. Starting at short end, roll up cake and towel to form neat cylinder. cool completely.
7. Combine sugar and rum in a small saucepan cook until sugar dissolves and liquid is clear. Cool.
8. Halve persimmons lengthwise and scoop out flesh; chop roughly (there should be about 1 1/2 c). Whip cream to form peaks.
9. Carefully unroll cake. Paint with rum syrup; spread evenly with persimmon, leaving a 2" margin at one short end. Spread whipped cream evenly over persimmon. Starting at the short end that has filling up the edge, gently but firmly roll cake. Set seam side down on a serving dish. Refrigerate, covered, for at least an hour or up to 12.
10. To serve, trim away a very thin sliver from each end of roll to present pretty cream swirls. Sieve a thin layer of confectioners' sugar or cocoa over the roll.
Serves 8.

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Curried Persimmon Soup

Slice about 3 1/2 lbs of peeled Fuyu (flat) persimmons.

Combine with 1/2 cup minced onions, 1 1/2 T. minced fresh ginger and 1/4 cup chicken broth.

Boil down over high heat until they start to stick. Deglaze with another 1/4 cup broth. Repeat the process two more times. Add 1 1/2 t curry powder and cook 30 seconds.

Add 3 more cups chicken broth and bring to a boil. Cover and simmer until fruit is tender.

Whirl in a blender, a bit at a time, until smooth.

Season to taste with lemon, salt, and pepper. Garnish with cilantro.

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Griddle Cakes

1 cup persimmon pulp 1 teaspoon baking powder
1 egg 1/2 teaspoon soda
1 cup flour milk to make a thin batter

Persimmon-Nut Chiffon Pie

1 9" graham cracker crust	2/3 cup milk
1/2 cup brown sugar	1 cup persimmon pulp, strained
1 envelope unflavored gelatin	3 egg whites
1/2 tsp. salt	1/4 cup chopped nuts
3 egg yolks	

In saucepan, combine brown sugar, gelatin and salt. Slightly beat 3 egg yolks and mix with the milk then stir into the brown sugar mixture. Cook and stir until the mixture comes to a boil then immediately remove from the heat and stir in 1 heaping cup of strained persimmon pulp. Chill until the mixture mounds slightly when spooned. This will take about 1 hour, but watch it closely toward the end. Do not let it get too stiff. Beat the 3 egg whites until soft peaks form. Fold the partly stiffened persimmon mixture and the nuts thoroughly into the egg whites and turn the whole into the crust. Chill until firm.

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Persimmon-Pomegranate-Pomelo Salad

1 pomelo or grapefruit juice of 1/2 lemon
1 cup sour cream 2 oriental persimmons
1 avocado pips of 1 pomegranate

Peel and remove the membranes from the flesh of the pomelo or grapefruit and break up the sections. Mix with the sour cream. Cut the avocado into lengthwise pieces and sprinkle with the lemon juice. Around the pomelo mixture arrange wedges of persimmon alternately with wedges of avocado. Center the salad with pipes of a red pomegranate. Serve chilled. Serves 6.

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Persimmon Sherbert

1 cup water 1 cup sugar
2 cups persimmon pulp juice of 1/2 lemon
1/8 teaspoon salt 1 egg white

Boil the water and sugar for a minute and put aside. When cold add the persimmon pulp, juice of half a lemon, salt and unbeaten egg white. Freeze in ice cream freezer until mixture is firm. Remove dasher, repack freezer with ice and salt and let the sherbet stand for an hour or more to ripen.

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Persimmon Tarts

2 cups persimmon pulp 1/2 teaspoon baking powder
1/2 cup sugar 1/4 teaspoon cinnamon
1 tablespoon lemon juice 8 baked 3" tart shells

Combine the five ingredients, blending well. Turn into baked tart shells.

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Persimmon Whip

1/2 cup persimmon pulp
2 env unflavored gelatin
1 1/2 Tbs honey
2 tsp Lemon Juice
1 1/2 cup persimmon pulp
1/2 tsp salt
2 eggs whites, beaten stiff

Put 1/2 cup persimmon pulp into the top of a double boiler. Sprinkle gelatin over it and let it soak for 5 minutes. Heat over boiling water; stir until gelatin is dissolved. Remove from heat. Add honey, lemon juice, remaining persimmon pulp and salt. Pour into a bowl and cool. Refrigerate until almost set. Fold in stiffly beaten egg whites. Pour into serving dish and refrigerate several hours until it is set. Yields 6 servings.

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Heavenly Persimmon Ice Cream Pie

1 pint vanilla ice cream, softened
2 cups persimmon pulp
1 1/2 cups sugar
1/2 tsp salt
1 tsp cinnamon
1/2 tsp ginger
1 tsp vanilla
1 1/2 cups Cool Whip
1/2 cup slivered almonds

Spread ice cream in graham cracker pie shell and chill in freezer. Combine pulp with the 1 1/2 cups sugar, salt, spices and vanilla. Fold in 1 cup Cool Whip. Pour mixture over ice cream in pie shell. Cover with foil and freeze 4 hours. Remove from freezer and garnish with remaining 1/2 cup of Cool Whip and almonds..

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Persimmon Fudge

1 cup persimmon pulp
6 cups sugar
2 1/2 cups milk
1/2 cup light corn syrup
1/2 cup butter (or margarine)

Combine pulp, sugar, milk and syrup in large sauce pan. Cook slowly 1 1/2 to 2 hrs until mixture reaches soft ball stage or (230 degrees F) Cool to lukewarm. Stir often. Add butter. Beat well. When mixture begins to thicken, stir in 1 cup chopped nuts. Spread in buttered 8 1/2 x 13 inch pan.

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Jellied Persimmon Salad

Jell-O molds are coming back, and this is a great one for church potlucks or holiday dinners.

<p>1 sm. package orange gelatin 1 cup of hot water 2 cups persimmon pulp</p>
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4 med. sweet green peppers, cored, seeded, & minced	2 cups sugar
2 med. sweet red peppers, cored, seeded, & minced	1 Tb. celery seeds
2 lg. yellow onions, peeled and minced	1 Tb. mustard seed
1 sm. cabbage, shredded fine	1 Tb. powd. mustard
1 med. cauliflower, separated into flowerets, or 3 c. cut green beans	1 tsp. turmeric
2 qrts. cold water mixed w/ 1/2 cup pickling salt (brine)	1 tsp. allspice

Directions:

Mix all vegetables with brine, cover, and let stand 1 hour. Meanwhile, wash and sterilize 4 (1 pint) jars and closures, stand them on a baking sheet, and keep hot in a 250° F. oven. until needed. Drain vegetables well and set aside. Mix vinegar with remaining ingredients in a very large enamel or stainless-steel kettle and simmer, uncovered, 15 minutes. Add vegetables and simmer, uncovered, 10 minutes. Ladle boiling hot into jars, filling to within 1/8" of tops. Wipe rims and seal. Cool, check seals, label and store in a cool, dark, dry place 1 month before serving.

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