

Persimmon Cookies

- 1 cup sugar
- $\frac{1}{2}$ cup butter
- 1 egg
- 1 cup persimmon pulp
- $\frac{1}{2}$ tsp soda (dissolve in pulp)
- 2 cups flour
- $\frac{1}{2}$ tsp cinnamon
- $\frac{1}{4}$ tsp cloves
- $\frac{1}{8}$ tsp nutmeg
- 1 cup chopped nuts

Cream butter and sugar. Add egg and beat well. Sift flour, cinnamon, cloves, and nutmeg together. Add nuts to dry mixture. Add pulp and ~~stir~~ to creamed mixture and stir. Add dry ingredients. Drop on baking sheet and bake at 375° until lightly browned.