

Persimmon Cookies

Ingredients:

- ☐ 4 ripe persimmons
- ☐ 1/2 cup butter
- ☐ 1 cup white sugar
- ☐ 1 egg
- ☐ 2 cups all-purpose flour
- ☐ 1/2 teaspoon salt
- ☐ 1 teaspoon baking soda
- ☐ 1 teaspoon ground cinnamon
- ☐ 1/2 teaspoon ground cloves
- ☐ 1/2 teaspoon ground nutmeg



Directions:

1. De-stem three of the persimmons and process them in a food processor or blender.
You will want enough pulp to equal 1 cup.
2. Preheat oven to 350°F. Grease cookie sheets.
3. In a medium bowl, cream together the sugar and butter.
4. Beat in the egg and persimmon pulp.
5. Combine the flour, baking soda, salt, cinnamon, cloves and nutmeg, stir into the persimmon mixture.
6. Dice the last persimmon and fold into the persimmon mixture.
7. Drop by rounded spoonfuls onto the prepared cookie sheet.
8. Bake for 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Notes:

- a cup of chocolate chips can be added if wanted during step 6