

PERSIMMON BREAD

- 2 cups flour, sifted*
- 2 teaspoons ground cinnamon*
- 2 teaspoons baking soda*
- 1/2 teaspoon salt*
- 1 1/4 cups sugar*
- 1/2 cup raisins*
- 1/2 cup chopped nuts*
- 2 eggs*
- 3/4 cup oil*
- 2 cups pureed persimmon pulp*
- 1 teaspoon lemon juice*

Combine flour, cinnamon, baking

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soda, salt and sugar. Stir in raisins and nuts. Beat eggs with oil. Add persimmon pulp and lemon juice. Add flour mixture. Turn into 2 greased 8x4-inch loaf pans and bake at 350 degrees (325 degrees for glass pans) 1 hour, or until wood pick inserted in center comes out clean. Makes 2 loaves.

Note: Bread will not have high volume.