

Persimmon Nut Bread

- 1 cup persimmon pulp
- 1 cup brown sugar
- 2 tablespoons oil
- 1 egg
- 2¼ cups flour
- 1 teaspoon baking powder
- 1 teaspoon soda
- 1 teaspoon salt
- ½ cup raisins or chopped dates
- 1 teaspoon vanilla
- ⅓ cup candied orange peel, optional
- 1 cup chopped nuts

Combine persimmon pulp, brown sugar, oil and egg. Blend well.

Dust raisins or dates with a little of the flour. Sift flour, baking powder, soda and salt. Add dry ingredients to creamed mixture. Add raisins, vanilla, orange peel and nuts. Bake in a greased and floured 9x5-inch loaf pan at 350 degrees 45 minutes to 1 hour or until bread tests done.