

Persimmon Pudding

- 1 1/4 cups flour
- 1 cup sugar
- 1 1/2 teaspoons soda
- 1/2 teaspoon salt
- 1 1/2 teaspoons baking powder
- 1 cup persimmon pulp
- 1/2 cup soft bread crumbs
- 1 cup chopped figs, raisins or dates
- 1 cup chopped walnuts
- 1 teaspoon vanilla
- 1 1/2 teaspoons butter or margarine
- 1/2 cup milk

Sift flour with sugar, soda, salt and baking powder. Add remaining ingredients in order given. Mix thoroughly.

Place in a 9x5x4-inch loaf pan that has been greased and lined with waxed paper; fill pan no more than 3/4 full. Bake at 350 degrees 1 1/2 hours or until firm in the center.

For steamed pudding, spoon batter into a 1 1/2-quart pudding mold; cover mold. Steam in covered kettle with boiling water halfway up side of mold for 3 hours.