



Persimmon Cookies

2 cups granulated sugar

2 eggs

2 cups persimmon pulp

2 tablespoons baking powder

1 teaspoon baking soda

4 ounce cube margarine (softened)

4 cups flour

1 cup golden raisins

1 cup walnuts

1 teaspoon cinnamon

Cream sugar and margarine together until creamy. Add Eggs and persimmon pulp to the creamed sugar and beat well. Add flour, baking soda, baking powder, and cinnamon. Mix until well blended. The batter should be slightly tacky. Stir in walnuts and raisins until well mixed. Preheat oven to 325 degrees. Spoon cookies on cookie sheet sprayed with Pam non-stick cooking oil and bake for 10-12 minutes or until slightly brown.

Special note: Persimmon pulp may be frozen in an airtight plastic container for up to six months. Persimmons are not available all year, so this is a great way to store them and make these delightful cookies more often.