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Carol Dull's Persimmon Pudding

This recipe is courtesy of my friend Carol Dull. The pudding is rich, creamy, and impossible to resist. I have had friends actually lick their bowls clean!

Carol makes her own persimmon puree out of persimmons that she gathers at a friend's farm each late fall. But if you don't want to go through that step, you can find great Indiana persimmon pudding at many local orchards and farmers' markets.

2 cups persimmon puree, thawed if frozen
2 eggs, slightly beaten
2 cups all purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
2 cups granulated sugar
1 quart milk
1 tablespoon butter, melted

Preheat oven to 300 degrees.

In a large mixing bowl, whisk the puree and eggs together.

Add the rest of the ingredients and blend to fully incorporate them.

Pour into a buttered ovenproof 13x9 inch heavy metal roasting pan with 4 or 5 inch deep sides.

Bake for 2 hours stirring every 15 minutes. The last three times that you stir the pudding, remove the pan from the oven and place it on a heat safe counter or board. Use a hand held electric mixer to whip the pudding for a few minutes and place it back in the oven.

Remove the pudding from the oven and allow it to cool before serving (although some people love this served warm).

If preparing it the day before serving, allow the pudding to cool completely and place plastic wrap directly in contact with the top of the pudding to prevent browning and place it in your refrigerator until serving time.

Serve with a large bowl of freshly whipped cream.

Serves 15-20.

Victoria Wesseler

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