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Mamaw Eglen's Persimmon Pudding

This persimmon pudding has a dense cake-like texture. It's as good for breakfast or an afternoon snack as it is for dessert. The recipe is courtesy of Greg & Sabrina Burton who operate Burton's Maplewood Farm in Medora, Indiana (www.nationalmaplesyrupfestival.com). Mamaw Eglen is their daughter Brynn's great great grandmother. According to Sabrina, nothing has ever been changed in the recipe. And once you eat this treat, you'll know why no one would ever want to make any changes to it! It's great served plain or topped with caramel sauce, ice cream, or whipped cream (or all three).

1 cup persimmon pulp, thawed if frozen
1 cup granulated sugar
1 egg
¼ teaspoon salt
1 teaspoon vanilla
1 teaspoon baking powder
1 teaspoon cinnamon
1 cup milk
1 cup all purpose flour
3 tablespoons cold butter, cut into ½ inch dice

Preheat the oven to 350 degrees F.

Mix the first seven ingredients in a large mixing bowl.

Slowly stir in equal parts of milk and flour, alternating them.

Place the butter cubes into an 8 inch by 8 inch baking pan.

Pour the batter over the butter.

Bake in the oven for 45 minutes or until done.

Makes 6 servings.

Recipe can be doubled for a 9 inch by 13 inch pan.

Note: To purchase persimmon pulp, contact Sabrina at 812-216-7067.

Victoria Wesseler

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