

Persimmon Cookies

Ingredients

½ cup butter

1 cup sugar

1 egg

1 cup persimmon pulp

1 tsp baking soda

2 cups flour

½ tsp cinnamon

½ tsp nutmeg

1 cup raisins

1 cup chopped nuts

Procedure

Cream butter and sugar together. Then add egg and mix well. Stir the baking soda into the persimmon pulp. Stir the cinnamon and nutmeg into the flour. Alternate adding the flour and pulp mixtures to the sugar and butter, ending with the last of the pulp. Once thoroughly mixed, stir in the nuts and raisins. Drop teaspoonfuls of the cookie dough onto a greased cookie sheet and bake at 350 degrees for 18 minutes.