

Denis Sutro's Grandmother's Persimmon Pudding

Ingredients:

1 cup sugar
1 tablespoon melted butter
1 egg
1 cup sifted flour
¼ teaspoon salt
2 teaspoons baking soda
1 teaspoon cinnamon
½ teaspoon allspice
½ teaspoon nutmeg
¼ teaspoon powdered cloves
½ cup milk
1 cup pureed persimmon pulp
1 cup seedless raisins (or less to taste)

Preparation:

Beat the egg, add sugar until well blended, and then add butter and mix.

Sift flour and next 6 ingredients 2 or 3 times.

Mix raisins with persimmon pulp, having removed the skins and tough center part, and the milk.

To the egg, sugar and butter, alternately add the flour mixture and the milk mixture. Stir well until all ingredients are evenly incorporated. Carefully, spoon into a buttered and sugared mold and cover with a tight lid or 2 layers of foil. Place in a large kettle on an upper rack in a 350 degree oven. Add boiling water ½ way up the mold. Steam in the bath for 1-1/2 to 2 hours. Add water as needed.

Hard Sauce from Fannie Farmer

Ingredients:

1/3 cup butter at room temperature
1 cup confectioner's sugar, sifted
½ teaspoon vanilla
¼ cup heavy cream for richer sauce (optional)
1 tablespoon brandy (optional)

Preparation:

Cream the butter thoroughly. Gradually beat in the confectioner's sugar. Beat until light as whipped cream. Beat in, drop by drop, the vanilla. Chill or serve at room temperature. For a richer sauce, beat in the heavy cream. For a kick, beat in 1 tablespoon brandy.

