

ALICE ALLARD'S PERSIMMON COOKIE



These tasty bites have all the holiday spice smells, and the sweet tang only a persimmon could give!







Featuring

Allard Farms

INGREDIENTS

- 1 cup sugar
- ½ cup shortening
- 1 cup ripe persimmon pulp
- 1 teaspoon baking soda
- 2 cups flour
- 1 teaspoon cinnamon
- ½ teaspoon cloves
- ½ teaspoon nutmeg
- ½ teaspoon salt
- 1 egg
- 1 cup raisins
- ½ cup walnuts

METHOD

Blend sugar, shortening, persimmon pulp, and baking soda until smooth.

Add the dry ingredients sifted together. Blend in the egg and add the raisins and nuts last. Drop by teaspoonfuls onto a greased pan.

Bake at 375? F for 15 minutes.