

# Christmas Persimmon Cake

3 Tbsp Butter  
2 C Sugar  
2 C Persimmon pulp  
2 C Chopped nuts  
1 C raisins or 1 cup chopped dates  
1 Tbsp grated orange peel  
4 C Sifted flour  
4 tsp Baking soda  
3 tsp Ground cinnamon  
1/2 tsp Ground cloves  
1/2 tsp Ground allspice  
1/2 tsp Ground nutmeg  
1 C. Milk  
2 tsp. Vanilla extract

- 1) Cream butter and sugar, Add pulp, nuts, raisins (or dates) and orange peel.
- 2) Sift flour, soda and spices.
- 3) Add flour mixture alternately with milk, beginning and ending with flour.
- 4) Add vanilla.
- 5) Pour into 2 well greased loaf pans (9 x 5 x 3) and bake at 300 degrees for 1-1/2 to 1-3/4 hour until a cake tester comes out clean.

