

Wild Persimmon Pudding

1 ¼ cup of flour
¾ teaspoon baking soda
¾ teaspoon baking powder
½ teaspoon ginger
½ teaspoon cinnamon
⅛ teaspoon nutmeg
⅛ teaspoon cloves
½ teaspoon kosher salt
7 tablespoons butter, at room temperature
¾ cup + 1 ½ tablespoons sugar
3 eggs
1 ½ cups half-and-half
1 ½ cups persimmon purée
2 tablespoons apricot jam

1. Preheat oven to 350°. Butter a 9X9-inch square pan. Line the bottom of the pan with parchment paper and butter the paper.
2. Sift together the flour, baking soda, baking powder, ginger, cinnamon, nutmeg, and cloves. Add the salt and reserve.
3. Using a mixer fitted with a paddle, cream the butter with the sugar. Add the eggs one at a time, scraping the bowl several times. Alternately add the sifted dry ingredients with the half-and-half. Add the persimmon purée and the apricot jam. Mix to blend.
4. Pour the mixture into the prepared pan and place the pan in a water bath. Bake at 350° for approximately 70 minutes, till the pudding is firm and golden brown. When tested with a toothpick, the pudding should be moist but not wet. Remove from the oven and cool for thirty minutes. Turn out onto a parchment-lined baking sheet and reinvert onto a service platter. Serve while warm.

This recipe is courtesy of Mark Crim,
Executive Chef of Blackwater Cafe
at Smith Mountain Lake.
<http://www.theblackwatercafe.com/>