

PERSIMMON CAKE

(Cooks.com)

2 c. all-purpose flour
2 tsp. baking soda
1 tsp. salt
2 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. ground cloves
4 eggs
1 c. granulated sugar
3/4 c. firmly packed brown sugar
1 tsp. vanilla extract
1 c. canola oil
3 c. persimmon pulp (I only had 2 cup bags so I used 2 cups persimmon and 1 cup applesauce)
3/4 c. black walnuts, chopped

Preheat oven to 350 degrees. Grease and flour two 9-inch round cake pans. In small bowl combine flour, baking soda, salt, cinnamon, nutmeg and cloves. In large mixer bowl, combine eggs, sugars and vanilla; beat until smooth. With mixer at slow speed, gradually add oil in steady stream. Add flour mixture and beat until just blended. Fold in persimmon pulp and nuts.

Spoon into prepared pans and bake 40-45 minutes, until toothpick inserted in center comes out clean. Cool 10 minutes in pans; invert onto wire racks. This cake is delicious frosted with cream cheese icing made with 1 (8 ounce) package cream cheese, 1/4 cup butter, 1 teaspoon vanilla extract, 1/2 teaspoon grated orange peel and 3 cups confectioners' sugar. Beat until light and fluffy and garnish with 1/2 cup finely chopped black walnuts. This cake is even better after it is aged for a couple of days.

NOTES: I baked my cake in a bundt pan -- just one layer, but thick. I also just served it with plenty of whipped cream rather than making icing.

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