

Recipe from FormerChef.com

Persimmon Cranberry Bread Recipe

2.5 cups ripe persimmon pulp
1 cup dried cranberries
3/4 cup brown sugar
3/4 cup white sugar
1 cup oil
4 whole eggs
4 cups flour
2 tsp baking powder
2 tsp baking soda
1 tsp salt
1 tsp ground cinnamon
1/2 tsp ground cloves
1/2 tsp ground nutmeg

Yield: Two 9" loaves

Preheat oven to 350 degrees.

Grease and flour two 9" loaf pans.

In a large mixing bowl combine the flour, baking soda, baking powder, salt, and spices together and set aside.

In another large mixing bowl (or in your standing mixer), mix the eggs and the sugar until completely blended. Mix in the oil, 2 cups of the ripe persimmon (reserve 1/2 cup), and the dried cranberries.

Slowly add in the flour mixture, 1 cup at a time until it is all combined. Pour in equal amounts into the two prepared loaf pans. Spoon the remaining persimmon pulp along the top of each loaf as decoration.

Bake on the middle shelf of the oven at 350 degrees for about 1 hour, or until a wooden skewer comes out clean.

Recipe Notes:

Persimmons: There are two kinds, Fuyu and Hachiya. My tree is Fuyu which means the persimmons can be eaten while still firm, or when fully ripe. Hachiya can only be eaten when totally ripe, otherwise they are too astringent. Since this recipe calls for ripe persimmons you can use either. If you have Fuyu, you can mix in some firmer pieces for texture within the bread.

Dried Cranberries can be replaced with raisins or dried cherries or other dried fruit. You can add other things, like nuts.

Baking Pans: This recipe calls for two 9" loaf pans but also works well in smaller "gift size" loaf pans, just adjust the baking time. I've also made it before in muffin tins.

Mixing: I usually do this in a large mixing bowl, but the last time I made it (not in these photos) I used my Kitchen Aid and it was way easier both to mix, and to pour the batter into the pans using the kitchen aid bowl with the handle.