

GRANDMA ROSE'S PERSIMMON PUDDING

350° oven

2 cups pulp
1 cup milk
2 eggs, beaten
2 teaspoons vanilla
3 tablespoons butter, melted
1 cup raisins
1-1/2 cups nuts, chopped
2 cups flour
2 cups sugar
4 teaspoons baking soda
3 teaspoons baking powder
1 teaspoon cinnamon
pinch of salt

Add milk, eggs, vanilla, and butter to pulp. Set aside. Sift flour and sugar, soda, baking powder, salt and cinnamon together.

Mix pulp mixture into flour mixture. Fold in raisins and nuts; place in buttered casserole dish. Cover with lid or tin foil. Place in larger baking pan with boiling water about 1/2 cup the side. Bake for about 1-1/2 hours. Test for doneness--should be firm to the touch in the middle. Serve with hard sauce.