

Vitula's Persimmon Pudding

**Ingredients:**

1 cup sugar
1 cup flour
1 teaspoon soda
1 teaspoon vanilla
1 teaspoon cinnamon
1 teaspoon baking powder
1/2 teaspoon salt
1 egg
1 cup persimmon pulp
1/4 cup milk
1 tablespoon melted butter
1-2 cups of chopped nuts (walnuts or pecans)

Directions:

1. Sift dry ingredients.
2. Mix vanilla, egg, persimmon, milk, and melted butter.
3. Stir liquid into dry ingredients, and beat well.
4. Bake 40-60 minutes at 350 degrees, covered.
5. Remove cover when done.

Serves 6.

My mom served the pudding with a warm lemon sauce, but I prefer to serve it with cold whipped cream.

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