Persimmon Bread

From allrecipes.com

Recipe in our Oct.-Dec 2011 Newsletter

1 cup persimmon pulp
2 tsp. baking soda
3 cups white sugar
1 cup vegetable oil
4 eggs
1-1/2 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1-1/2 tsp. salt
2/3 cup water
3 cups all-purpose flour
1 cup chopped walnuts

Preheat the oven to 350°. Grease 3 6x3-inch loaf pans.

1. In a small bowl, stir together the persimmon pulp and baking soda. Let stand 5 minutes to thicken the pulp.
2. In a medium bowl, combine sugar, oil, eggs, cinnamon, nutmeg, and salt. Blend until smooth.
3. Mix in persimmon pulp and water alternately with flour. Fold in nuts. Divide batter into the prepared pans, filling each pan 2/3 full.
4. Bake for 1 hour in the preheated oven, or until a toothpick inserted comes out clean. Cool in pan for 10 minutes before removing to a wire rack to cool completely.

Note: You can bake in a Bundt pan or even cupcake pan; just monitor the cooking time.