

PERSIMMON CAKE

INGREDIENTS

1/2 CUP UNSALTED BUTTER
1 CUP SUGAR
4 EGGS
3/4 CUP MILK
1 TEASPOON VANILLA
1 1/2 CUPS ALL PURPOSE FLOUR
1 TEASPOON BAKING POWDER
1 BAKING SODA
1/2 TEASPOON KOSHER SALT
1/2 TEASPOON NUTMEG
1 TEASPOON GROUND GINGER
1 TEASPOON ALLSPICE
2 CUPS PERSIMMON PULP, MASHED
1 CUP WALNUTS, CHOPPED
1/4 CUP CRYSTALLIZED GINGER, DICED

CarolEgbert.com

MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN

DETAILS

400°
35 MINUTES

2 9" ROUND CAKE PANS
BUTTERED & FLOURED

APRICOT MOUSSE
BETWEEN LAYERS & ON
TOP

HERE'S HOW

- 1 CREAM TOGETHER BUTTER AND SUGAR, WHEN LIGHT AND FLUFFY ADD EGGS, MILK AND VANILLA. MIXTURE WILL LOOK CURDLED.
- 2 USE WIRE WHISK TO COMBINE FLOUR, BAKING POWDER, BAKING SODA, SALT, NUTMEG, GROUND GINGER AND ALLSPICE. SET ASIDE.
- 3 ADD PERSIMMON PULP TO BUTTER MIXTURE, STIR IN FLOUR MIXTURE, WALNUTS AND CRYSTALLIZED GINGER.
- 4 POUR BATTER INTO PREPARED PANS, BAKE 35 MINUTES UNTIL CAKE PULLS AWAY FROM SIDES OF PAN AND A TOOTHPICK INSERTED INTO CENTER OF CAKE COMES OUT DRY.
- 5 COOL CAKES FOR 10 MINUTES IN PAN BEFORE TIPPING OUT ONTO RACK TO COOL COMPLETELY.
- 6 ASSEMBLE CAKE WITH APRICOT MOUSSE BETWEEN LAYERS AND ON TOP OF CAKE. DECORATE WITH SLICES OF PERSIMMON.