

## Persimmon Cookies

(Mary Smith/Grandma Mullis Recipe)

### Ingredients

- 1 cup persimmon pulp
  - Pick the Hachiya variety which is oval over the Fuyu variety which is round
- 1 tsp baking soda
- 1 cup white sugar
  - Or 1/2 cup white sugar and 1/2 cup of brown sugar
- 1/2 cup of shortening
- 1 egg, beaten
- 2 cups flour
- 1 cup chopped nuts (Walnuts, pecans, etc)
- 1 cup raisins (or dates)
- 1 tsp cinnamon
- 1/2 tsp cloves
- 1/2 tsp nutmeg
- 1/2 tsp salt

### Instructions

1. Preheat oven to 350° F.
2. In a mixing bowl add permission pulp, baking soda, sugar, and shortening. Beat until creamy.
3. Add egg, flour, spices and nuts and raisins/dates.
4. Drop by spoonfuls on parchment lined baking sheet.
5. Bake 12-15 minutes or until lightly browned, they will be soft when removed from the oven.
6. Let cool 5 minutes before removing from the baking sheet.