



Janice's Persimmon Cake

3 C. Chopped Persimmon (about 3 large, with skins)
2 t. Soda
1/2 C. Butter
1-2/3 C. Sugar
2 Eggs
1 C. Chopped Walnuts
3/4 C. Raisins
2 t. Lemon Juice
2 t. Vanilla
2 C. flour
1 t. Baking Powder
1 t. Salt
1 t. Cloves
1 t. Cinnamon
1/2 t. Nutmeg

Preheat oven to 350.

Grease, flour and cut a wax paper liner for the bottom of a 10-inch tube pan.

Blend soda into persimmons; set aside.

In large bowl, beat butter and sugar until fluffy. Add eggs, lemon juice and vanilla -- beat until light. Stir in persimmon mixture.

In separate bowl, mix flour, baking powder, salt, cloves, cinnamon and nutmeg. Add dry ingredients to first mixture and stir until blended. Add nuts and raisins.

Bake for an hour and then check for doneness; it usually takes longer. Look for the sides to begin to pull away from the pan, but don't worry if the center is flat, it's a dense, heavy cake unless you go light on the persimmons.

Let the cake cool in the pan 10-15 minutes, then loosen sides, turn it out onto a plate, and gently peel off the wax paper while it's still moist.

NOTE: You may have to buy the persimmons a few weeks before you plan to make the cake, in order to soften them. They look beautiful on the counter!