

# Our State eats

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## Persimmon Pudding

Yield: 6 servings.

- 3 egg whites**
- 2¾ cups all-purpose flour**
- 1 teaspoon salt**
- 1 teaspoon baking soda**
- 1 teaspoon baking powder**
- ½ teaspoon ground allspice**
- ½ teaspoon ground cinnamon, plus more for serving**
- 3 large eggs**
- 2 cups granulated sugar**
- 3 cups persimmon pulp**
- 1 stick unsalted butter, melted**
- 1 teaspoon vanilla extract**
- 2 cups whole milk**
- Whipped cream**

Preheat oven to 350°. Prepare 6 (8-ounce) ramekins with cooking spray. Using an electric hand mixer, beat egg whites to a stiff peak. Set aside in refrigerator.

In a small mixing bowl, sift together flour, salt, baking soda, baking powder, allspice, and cinnamon. Set aside.

In a large mixing bowl, whisk eggs. Using a hand mixer on medium-high speed, add sugar and persimmon pulp to the eggs. Mix for 1 to 2 minutes. Gradually add melted butter and continue mixing for 1 to 2 minutes. Stir in vanilla.

Turn mixer to low speed and add flour mixture alternating with milk. Mix well. Fold in egg whites.

Pour batter into ramekins, filling almost to the tops, and place on a baking sheet. Bake for 45 minutes or until edges pull away from the sides and centers are just firm. Pudding will fall slightly after being removed from the oven. Serve with whipped cream and a dusting of cinnamon.



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