

Our State eats

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Persimmon Cake

Yield: 12 servings.

For the cake:

- 1½ cups persimmon pulp
- 2 cups light brown sugar
- 3 large eggs, lightly beaten
- 1 cup pecans, chopped
- 1 cup raisins
- 2 cups self-rising flour, divided
- 2 teaspoons ground cinnamon
- 1 cup whole milk
- 1 cup unsalted butter, melted

For the frosting:

- 1 cup unsalted butter, softened
- 2 (16-ounce) boxes powdered sugar
- ⅔ cup + 2 tablespoons evaporated milk
- 1 tablespoon vanilla extract
- Pinch of salt

Preheat oven to 350°. Grease and flour two 9-inch cake pans.

Using an electric mixer, mix pulp and sugar until light and fluffy. With mixer on medium speed, add eggs one at a time.

In a separate bowl, toss pecans and raisins with ½ cup flour until coated.

In a separate bowl, whisk together 1½ cups flour and cinnamon. Add flour and cinnamon to pulp mixture and mix on low speed until well incorporated. Beat milk and melted butter into batter.



Pour batter evenly into cake pans. Bake for 40 to 50 minutes or until a cake tester comes out clean.

Let cake layers cool in pans for 10 minutes, then remove from pans and place on a cooling rack.

For the frosting: In a large bowl, beat butter on medium speed until light and fluffy. Add sugar, milk, vanilla, and salt. Continue to mix until well blended.

Spread frosting over top of first layer of cake, then place second layer on top. Frost sides and top of cake.

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