

Hachiya Persimmons: These are the acorn-shaped persimmons that you have gotten the past couple of weeks. Best for baking after they are soft.

Fuyu Perimmons: These are round and flat and best for eating while still hard. They are wonderful sliced on a salad with some fresh greens, blue cheese and walnuts.

Persimmon Bread Recipe with Hachiya Persimmons:

This is delicious and makes the house smell good!

Makes wo 9-inch Loaves

Using the higher amount of sugar will produce a moister and, of course, sweeter bread.

Adapted from Beard on Bread by James Beard.

3½ cups sifted flour

1½ teaspoons salt

2 teaspoon baking soda

1 teaspoon ground nutmeg

2 to 2½ cups sugar

1 cup melted unsalted butter and cooled to room temperature

4 large eggs, at room temperature, lightly beaten

2/3 cup cognac, bourbon or whiskey

2 cups persimmon puree (from about 4 squishy-soft Hachiya persimmons)

2 cups walnuts or pecans, toasted and chopped

2 cups raisins, or diced dried fruits (such as apricots, cranberries, or dates)

1. Butter 2 loaf pans. Line the bottoms with a piece of parchment paper or dust with flour and tap out any excess.
2. Preheat oven to 350 degrees.
3. Sift the first 5 dry ingredients in a large mixing bowl.
4. Make a well in the center then stir in the butter, eggs, liquor, persimmon puree then the nuts and raisins.
5. Bake 1 hour or until toothpick inserted into the center comes out clean.

Storage: Will keep for about a week, if well-wrapped, at room temperature. The Persimmon Breads take well to being frozen, too.