

Persimmon Cookies

DIRECTIONS

Harvest: 3 Hachiya persimmons

Prep Time: 20 minutes

Cook Time: 12 minutes

Servings: 36 cookies

Ingredients:

For the cookies:

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon nutmeg
- 1/2 cup unsalted butter, at room temperature
- 1 cup granulated sugar
- 1 cup persimmon pulp, from about 3 Hachiya persimmons
- 1 large egg
- 1 1/2 teaspoons vanilla extract
- 1 cup chopped walnuts, optional
- 1 cup raisins or dried cranberries, optional

For the orange glaze:

- 2 cups confectioners' sugar
- 2 to 3 tablespoons fresh orange juice
- 1 teaspoon orange zest

Instructions:

1. Preheat oven to 350 degrees F. Line two baking sheets with parchment paper or silicone baking mats and set aside.
2. In a medium bowl, whisk together the flour, baking soda, salt and spices. Set aside.
3. In a large mixing bowl, cream the butter with the sugar. Beat in persimmon pulp, egg, and vanilla. Slowly add in the flour mixture until everything is combined. Fold in the walnuts, if using, and raisins.
4. Drop by rounded spoonfuls onto prepared baking sheets. Bake for approximately 12-14 minutes or until cookies are brown around the edges and set. Let cool on baking sheets for five minutes and then remove to a wire rack to cool completely.
5. To make the orange glaze, in a medium bowl, combine the confectioners' sugar, orange juice, and zest together. Start with 2 tablespoons and can add more if the glaze is too thick. Whisk until smooth. Dip the cookie tops into the glaze and twirl the cookie. Set cookies back on wire rack for glaze to harden.