

Persimmon/Brandy Bread

Submitted by Carolyn Wilson

Ingredients

- 3 1/2 cups flour
- 1/2 tsp salt
- 2 Tbsp baking soda
- 1 tsp ground mace
- 2 0 2 1/2 cups sugar
- 1 cup melted butter (2 sticks)
- 4 large eggs, lightly beaten
- 2/3 cup brandy
- 2 cups persimmon puree (6 Hichaya persimmons)
- 2 cups walnuts or pecans
- 2 cups raisins (soak in brandy)

Instructions

1. Set oven to 350 degrees. Butter 2 loaf pans and dust with flour.
2. Sift first 5 ingredients. Make well in center, then stir in butter, eggs, brandy, persimmons, nuts and raisins.
3. Fill pans 2/3 full. Bake 1 hour. (or cook 55 minutes in 3-4 smaller disposable pans).