

Steamed Persimmon Pudding

Yield: 12 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-dried-persimmons-recipe>

Ingredients:

- 4 1/2 tablespoons unsalted butter softened, plus more for mold
- 2 cups all-purpose flour
- 2 1/4 teaspoons ground cinnamon
- 3/4 teaspoon ground nutmeg
- 1/4 teaspoon coarse salt
- 1/4 cup calvados or other brandy
- 1/4 cup sultanas golden raisins
- 4 hachiya persimmons very soft
- 1 cup whole milk
- 1 1/2 cups sugar
- 3 large eggs
- 1 1/2 teaspoons pure vanilla extract
- 1 tablespoon fresh lemon juice
- 1 1/2 teaspoons baking soda
- 1 1/2 tablespoons hot water
- 1 cup pecans toasted and coarsely chopped
- 1/4 cup candied ginger finely chopped
- dried persimmon Oven-, Slices, for garnish, optional
- cream Calvados, for serving

Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 65 milligrams
4. Fat: 15 grams
5. Fiber: 2 grams
6. Protein: 6 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 240 milligrams

9. Sugar: 29 grams

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