

Persimmon Cookies

Yield: 36 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/persimmon-indian-recipe>

Ingredients:

- 2 cups all purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon nutmeg
- 1/2 cup unsalted butter at room temperature
- 1 cup granulated sugar
- 1 cup persimmon pulp, from 2-3 persimmons
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup chopped walnuts optional, we omitted
- 1 cup raisins
- 2 cups confectioners sugar
- 1/4 cup fresh orange juice
- 1 teaspoon orange zest

Nutrition:

1. Calories: 130 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 15 milligrams
4. Fat: 5 grams
5. Fiber: 1 grams
6. Protein: 2 grams
7. SaturatedFat: 2 grams
8. Sodium: 70 milligrams
9. Sugar: 14 grams

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