

True Cinnamon-Nutmeg Powder-Clove Powder

Persimmon Cookies



FEATURE
RECIPE 12/03/16

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We have had a persimmon tree in our backyard for years. In Smithfield, the fruit from this tree is ripe around the end of November. The persimmon fruit is juicy and sweet with a unique taste. This recipe uses the persimmon pulp, orange, walnuts, and 'Craisins' to make a great cookie. The added spices (True Cinnamon, Nutmeg, and Clove), add to the wonderful flavors in this cake-like cookie. It is truly an deliciously different treat.

Ingredients

1 cup Persimmon Pulp (a generous cup)
1/2 cup (1 stick) butter - room temperature
1/2 cup white sugar
1/2 cup light brown sugar (packed)
2 tsp Orange Zest
1 egg
1 tsp Orange Extract

2 cups flour
1 tsp baking soda
1/4 tsp salt
1 tsp True Cinnamon
1 tsp Nutmeg powder
1/2 tsp Clove powder
1 cup chopped walnuts
1/2 cup 'Craisins'

Directions :

1. Preheat oven to 350 degrees. Lightly grease a cookie baking sheet pan.
2. Remove the skin and stem from the persimmons. Process the pulp in a blender or food processor until smooth.
3. In a bowl, beat the butter and sugars until fully mixed. Add the zest, extract, egg and the persimmon pulp and beat until combined.
4. Add the flour, baking soda, salt, True Cinnamon, Nutmeg, and Clove to the butter/sugar mixture. Mix until well combined. Fold in the walnuts and the 'Craisins.'
5. Place rounded tablespoons of the cookie dough on the prepared cookie sheet. Bake for about 15 minutes or until light golden. Cool the cookies on a rack.



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Here is the Recipe many of our customers have asked us for, our Ceylon Cinnamon Cookies that we give as taste samples at our markets. These cookies taste the best when made with Ham Towne Spicery's "True Cinnamon" (Ceylon Cinnamon)

Ingredients

1 cup sugar;
1/2 cup butter;
1 egg;
1 tsp vanilla extract;

1 1/2 cups flour;
1 tbsp Ceylon cinnamon;
1 tsp baking powder;
1/4 tsp salt;

Mixture of Ceylon cinnamon and sugar.

Directions :

In a bowl cream together sugar and butter. Beat in egg and vanilla. Combine flour, Ceylon cinnamon, baking powder, and salt. Add butter mixture to the flour mixture and blend well.
Cover the mixture and refrigerate for 2 hours or until the dough is firm enough to roll into balls. Roll the dough into balls that are about a half inch in diameter. Roll each ball in the Ceylon Cinnamon sugar mixture.
Set the balls on a greased cookie sheet, about an inch apart. Bake @ 350 degrees for 8 minutes, remove from the oven and cool.