

**Print**

# Sweets Contest Entry Form - Submission #1665

Date Submitted: 9/19/2020

Name\*

Braeden Larpenter

Email Address

DE

Address\*

City\*

PA

Zip Code\*

Please Mark Your Category\*



Cookies



Candies



Cakes



Pies

Title of Entry\*

Persimmon Oatmeal Cookies

Prep Time\*

30 minutes

Cooking Time\*

12-15 minutes

Serves/Makes\*

2 1/2 - 3 dozen

Ingredients\*

2 c. all purpose flour 1 c. oatmeal 1/2 t. salt 1 t. baking soda 1 1/2 t. cinnamon 1/4 t. nutmeg 1/2 c. chopped walnuts 1/2 c. raisins 1/2 c. butter, softened 1c. brown sugar 1 egg 1 t. vanilla 1 c. persimmon puree\*

Recipe\*

1. Preheat oven to 375 degrees. 2. Make puree by processing ripe persimmon flesh in a blender. Set aside. 3. Mix together flour, oatmeal, salt, baking soda, cinnamon, & nutmeg. Set aside. 4. Cream butter at medium speed in a large mixing bowl. 5. Add brown sugar & beat well. 6. Beat in egg & vanilla. 7. Add persimmon puree & mix well. 8. Add flour mixture a little at a time, beating well after each addition. 9. Fold in walnuts & raisins. 10. Drop by heaping tablespoons on greased cookie sheet. 11. Bake 12-15 minutes, or until golden. 12. Cool 1 minute on cookie sheet. 13. Transfer from cookie sheet to wire rack to cool.

Provide a Photo of Your Dish!

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A picture is not required, but it is encouraged!