

## **Persimmon Cake**

(submitted by Carolyn Slack)

1/2 cup butter

2 cups sugar

1 egg

1 3/4 cups flour

1 tsp. soda

1 tsp. salt

1/4 tsp. nutmeg

1 tsp. Cinnamon

1 tsp. Cloves

1 cup raisins

1 cup nuts, chopped

1 cup persimmon pulp [bring to a boil]

Cream butter and sugar, add egg and beat one minute. Alternate dry ingredients with persimmon pulp, mixing well. Add raisins and nuts, mixing well again. Bake in greased and floured bundt pan at 325 for 45-50 minutes. Cake will be done when it begins to separate from the edge of the pan.