

Persimmon Muffins

1/4 c butter
1/2 c sugar
2 eggs, beaten
2 c flour - may use 1 c whole wheat pastry
1 t baking powder
1/2 t salt
1 t baking soda
1 c persimmon pulp
1/2 c chopped persimmons
1/2 c nuts (walnuts or pecans)

Preheat oven to 325 degrees.

Mix together butter, sugar and eggs. Sift together flour, baking powder and salt. Add baking soda to the persimmon pulp. Add persimmon mixture to the butter mixture, then fold in dry ingredients. Add chopped persimmon and nuts.

Makes 12 large muffins. Bake 27 minutes on an insulated cookie sheet.