

Persimmon Cookies

Ingredients

2 or 3 large ripe persimmons, peeled and coarsely chopped
1 cup sugar
2/3 cup vegetable oil
1 large egg
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup raisins
1 cup chopped walnuts
1 cup sifted powdered sugar
3 tablespoons lemon juice

Instructions

Position knife blade in food processor bowl; add persimmons and process until smooth, stopping once to scrape down sides. Measure 1 cup pulp.

Combine pulp, sugar, oil and egg, stirring until smooth.

Combine flour, soda and cinnamon in a large bowl; add persimmon mixture, stirring until blended. Stir in raisins and walnuts.

Drop dough by rounded teaspoonfuls onto lightly greased cookie sheets.

Bake at 375° for 9 minutes. Transfer to wire racks placed on wax paper. Combine powdered sugar and lemon juice, stirring until smooth; drizzle over warm cookies. Cool.

Yield: 5 dozen