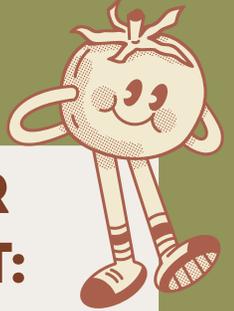


The Persimmon Chronicles

Color Me in:



FIRST, THEY'RE SOUR THEN THEY'RE SWEET:

If you bite into unripe persimmon you'll experience a mouth drying and puckering sensation. An unripe persimmon is full of tannins, which are compounds that give it a strong astringency that is best described as dry, chalky, and intensely sour. As the fruit ripens, it turns a dark orange color and a slightly mushy texture as the starches in the fruit break down into sugar. Stay patient, and wait until after the first frost to harvest!



SNACKS AND SHELTER:

Not only are persimmon fruits eaten by woodland animals, but they also serve as a home and host for the luna moth and other insects!



DAD JOKE DELIGHTS:

Why did the persimmon refuse to fight? It was too ripe for conflict.



PERSIMMON BREAD RECIPE

INGREDIENTS:

1 ¼ cups all-purpose flour

½ tsp kosher salt

1 ½ tsp baking soda

1 tsp cinnamon

¼ tsp ground nutmeg

¼ tsp ground cloves

2 eggs room temperature

½ tsp vanilla extract

½ cup unsalted butter room temperature

¾ cup sugar

1 cup persimmon puree



INSTRUCTIONS:

1. Preheat to 350F. Lightly grease a 9x5x3 loaf pan.
2. In a medium bowl sift the dry ingredients.
3. In a large bowl, cream the butter and sugar.
4. In a small bowl, beat the eggs with the vanilla extract.
5. With a stand or hand mixer slowly pour the egg mixture into the creamed butter and sugar. Mix well.
6. Add the persimmon puree.
7. With a spoon or rubber spatula, add the flour mixture to the wet ingredients 1/3 at a time. Mix with a rubber spatula until just incorporated.
8. Pour into loaf pan.
9. Optional: top with thinly sliced persimmons
10. Cook 48-55 minutes or until a toothpick inserted into the center comes out clean.
11. Cool completely.



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