

# Santiago Canyon Winery

## Culinary Concoctions

### Persimmon Pudding

**Ingredients:**

2 cups persimmon pulp  
2 eggs  
1 cup agave syrup or molasses  
4 cups whole grain flour  
2 teaspoons baking soda  
6 cups milk  
1 tablespoon butter

**Directions:**

Preheat the oven to 350 degrees F (175 degrees C). In a large bowl, stir together the persimmon pulp and eggs using a whisk. Stir in agave syrup or molasses. Combine the flour and baking soda; stir into the persimmon alternating with milk until smooth. Pour into a large greased crock or casserole dish. Drop dabs of butter on top. Bake for 2 hours in the preheated oven, stirring every 15 minutes. Pudding will be dark brown when finished. Serve hot with whipped cream.

*Serve with a bottle of Santiago Canyon Winery Port*