GINGER PERSIMMON BREAD

Adapted from Valetina Wein’s Cooking on the Weekend

INGREDIENTS

1 1/2 cups Fuyu persimmons, grated (about 1 pound persimmons)
1 1/2 teaspoons baking soda
1 1/2 cups brown sugar
3/4 cup coconut oil, or olive oil
2 large eggs
1 large egg yolk
1 1/2 tablespoons fresh ginger pulp, finely grated
1 tablespoon vanilla
1 1/4 teaspoon ground cinnamon
3/4 teaspoon ground cloves
3/4 teaspoon ground ginger
½ teaspoon cardamom
3/4 teaspoon salt
2 cups all-purpose flour
1/2 cup crystallized ginger, finely chopped

METHOD

Place a rack in the center of the oven and preheat to 350°F. Grease an approximately 12-inch loaf pan with a light coating of oil.

Slice the leaf ends off of the persimmons (just a 1/2-inch or so), then use a vegetable peeler or paring knife to peel them. Use either a hand held grater or a food processor with the grater attachment, to grate them.

Add the grated persimmon to a bowl and add the baking soda. Mix to blend and set aside.

In a large mixing bowl, combine the brown sugar with the coconut oil and mix to blend. Then, add the eggs and egg yolk and mix again. Once smooth, stir in the fresh ginger, vanilla, cinnamon, cloves, cardamom, ground ginger, and salt.

Fold in the flour and mix just until it’s fully incorporated. Then fold in the grated persimmon and crystallized ginger. Pour the batter into the prepared loaf pan and bake in the 350°F preheated oven until it’s golden brown, set, and beginning to crack on top, about 50 minutes.

Let it cool in the pan for at least 30 minutes before serving.