

### **STEAMED PERSIMMON PUDDING**

1 cup fresh persimmon puree (about 3 peeled persimmons)  
2 tsps. baking soda  
4 oz. butter, room temperature  
1 1/2 cups sugar (10 1/2 oz.)  
2 eggs  
2 Tbs. dark rum  
1 Tbs. lemon juice  
1 cup flour (5 oz.)  
1 tsp. each: cinnamon, clove, ginger  
1/2 tsp. salt  
2/3 cup pecans, toasted and coarsely chopped

Heavily butter a 2 quart pudding mold or #2 coffee can. Combine the persimmon puree and the baking soda in a small bowl and blend well. Cream the butter with sugar in a large bowl until light and fluffy. Beat in the eggs, rum and lemon juice. Add the flour, spices and salt and mix well. Stir in the persimmon puree and the nuts. Spoon the batter into prepared mold. Butter the lid and snap it onto the mold, or cover the coffee can with buttered foil. Set the mold on a rack in a very large kettle. Add enough water to come halfway up the sides of the mold. Place the pan over medium heat. Cover the kettle and steam the pudding, maintaining the water at a gentle simmer, until a tester inserted in the center of the mold comes out clean, about 1 1/2-2 hours. Unmold and serve warm with lemon hard sauce.

### **LEMON HARD SAUCE**

2 cups powdered sugar, sifted (8 oz.)  
4 oz. butter, room temperature  
3 Tbs. lemon juice  
1 Tbs. dark rum  
grated zest of 2 lemons

Cream together the butter and 1 cup powdered sugar until smooth and light. Beat in the lemon juice and rum. Add the zest and the remaining powdered sugar, and cream until light.