

Quick & Easy

THE COSTCO WAY

Kaylee™ Fuyu Persimmons Pudding

Makes 10 to 12 servings

Ingredients:

4 Tbsp salted butter, melted, plus 1 Tbsp for buttering baking pan
3 to 4 Kaylee™ Fuyu Persimmons, trimmed and cut into wedges
2 eggs, beaten
1 cup sugar
1 tsp baking soda
1 cup buttermilk
1½ cups all-purpose flour
2½ tsp baking powder
1 cup heavy cream
¼ tsp sea salt
1 tsp vanilla extract
1 Tbsp lemon juice
1 Tbsp lemon zest
¾ cup pecans, chopped

Instructions:

Preheat oven to 325 F. Butter a 9 x 9-inch baking pan with 1 Tbsp butter. Place persimmon wedges in a food processor and finely chop. Remove from the processor and measure out 2 cups. Return to the food processor. Add in eggs, sugar, baking soda and buttermilk. Blend for 1 minute.

In a medium bowl, sift flour and baking powder. In three separate batches, alternate between adding the flour and baking powder mixture, and heavy cream. Pulse 2 to 3 times after each batch. Add in melted butter, salt, vanilla, lemon juice and lemon zest. Pulse 2 to 3 times. Transfer batter to prepared baking dish. Sprinkle with pecans. Bake for 1 hour and 10 minutes, or until pudding is set.

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