

Persimmon Cake with Cream Cheese Icing

3/4 C dried currants	3 large eggs, room temp.
1/4 C brandy or whiskey	2 tsp. vanilla extract
2 C all-purpose flour	1-1/2 C walnuts or pecans, toasted and finely chopped
2 tsp. baking soda	Icing
1-1/2 tsp. ground cinnamon	4 ounces cream cheese
3/4 tsp. salt	1 T salted butter, room temp.
1/2 tsp. freshly grated nutmeg	1/2 tsp. vanilla extract
1-2/3 C granulated sugar	1 T freshly squeezed lemon
3/4 C (6 ounces) unsalted butter, melted	2/3 C powdered sugar, sifted
1-1/2 C persimmon purée	4 or 5 tsp. water

Preheat the oven to 350°F. Coat a 10-cup Bundt cake or tube pan with butter or nonstick cooking spray.

Make cake: In a small saucepan over medium heat, bring the currants and brandy or whiskey to a boil. Remove from the heat, cover, and let cool.

Into a large bowl, sift together flour, baking soda, cinnamon, salt, and nutmeg. Stir in sugar. In a medium bowl, mix together melted butter, persimmon purée, eggs, and vanilla.

Make a well in the center of flour mixture, add the persimmon mixture, and gently stir. Fold in currants, along with any unabsorbed liquid, and nuts. Mix just until everything is moistened; don't overmix.

Scrape batter into prepared pan and bake until a toothpick inserted into the cake comes out clean, about 1 hour. Remove from oven and let cool completely. Once cool, invert the cake onto a serving plate.

Make icing: In a stand mixer fitted with paddle attachment, beat together cream cheese and 1 T butter on high speed until smooth. Beat in vanilla and lemon juice, then gradually add powdered sugar, beating on high speed until smooth. Add water; the icing should be pourable. If necessary, add 1 more tsp. water.

Spoon icing around the top of the cake, then tap the plate on a folded kitchen towel on the countertop to encourage the icing to run down the sides of the cake.

Note: Cake will keep for 4 days at room temperature. Substitute unsweetened applesauce or banana purée for the persimmon purée.

FIELD *notes*

UCSC Farm
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Winter Box Harvest: 11/30/12

New Year's Persimmon Bread

1/2 cup (1 stick) unsalted butter plus more for pan
3/4 cup all-purpose flour plus more for pan
1/2 cup raisins
3/4 cup whole wheat flour
1 teaspoon baking soda
1 teaspoon kosher salt
1 teaspoon ground cinnamon
4 large, very ripe Hachiya persimmons
1/3 cup buttermilk
2 tablespoons finely grated orange zest
1 cup sugar
2 large eggs

Preheat oven to 350°F. Butter and flour a 9x5x3" loaf pan.

Tap out excess flour.

Combine raisins and 2 tablespoons hot water in a small heatproof bowl. Let steep for 20 minutes to plump raisins (or microwave for 15 seconds).

In a medium bowl, whisk together 3/4 cup all-purpose flour, whole wheat flour, baking soda, salt, and cinnamon. Set aside.

Scoop persimmon flesh from skins into a blender. Purée until smooth. Transfer 1 cup purée to a medium bowl (reserve any remaining purée for another use). Whisk in buttermilk and orange zest. Set aside.

Using an electric mixer, beat 1/2 cup butter in a medium bowl until light and creamy, about 2 minutes. Add sugar and beat until light and fluffy, 3-4 minutes longer. Add eggs, one at a time, beating until mixture is well combined. Gradually add persimmon mixture; beat until well combined. Add dry ingredients in 3 batches, beating just until incorporated. Fold in strained raisins.

Pour batter into prepared loaf pan. Bake until a tester inserted into center comes out clean, about 1 hour.

Let bread cool in pan for 20 minutes. Unmold and let cool completely on a wire rack.

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Holiday Salad with Kale and Persimmons

- 3/4 cup freshly squeezed lemon juice (3 to 4 lemons)
- 1/4 cup minced shallots
- 2 tablespoons grainy mustard
- 1 cup extra-virgin olive oil
- 1 teaspoon coarse salt
- 1/4 teaspoon freshly ground pepper
- 1 bunch lacinato or dino kale, washed
- 2-3 Fuyu persimmons, very thinly sliced
- 1/2 cup pomegranate seeds (optional)
- 1/2 cup toasted walnuts, chopped (optional)
- 1/2 cup goat cheese, crumbled (optional)

Remove the fibrous stems of the kale (you can use the stems in stock or stir fry if you like). Slice the kale leaves into 1/4 inch ribbons. Place the kale into a large bowl.

Combine the lemon juice, shallots, mustard, and marjoram in a medium bowl, and whisk to combine. Slowly add olive oil, whisking constantly, until incorporated. Season with salt and pepper.

Toss kale with the vinaigrette. Mix thoroughly, massaging the dressing into the leaves. Allow to marinate for at least 10 minutes. Arrange persimmon slices over greens, and sprinkle with pomegranate seeds, nuts, and cheese, if using. Serve remaining vinaigrette on the side.