



## GLUTEN-FREE PERSIMMON SPICE COOKIES

36 cookies | 45 minutes

### INGREDIENTS:

- 1/2 cup ghee or butter
- 1 1/2 cup sugar
- 2 eggs
- 1 cup ripe persimmon pulp
- 1 tsp vanilla
- 1 tsp lemon extract
- 1/2 Tbs. grated lemon rind
- 3 cups gluten-free all-purpose flour
- 1 tsp. salt
- 4 tsp. baking powder
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- 1/2 tsp. ginger
- 1 cup chopped nuts (optional)
- 1 cup raisins (optional)



### INSTRUCTIONS:

1. Preheat Oven to 350°F
2. In large bowl, cream together ghee or butter and sugar. Add eggs and beat. Stir in persimmon pulp, vanilla, lemon extract, and lemon rind.
3. In small bowl, add dry ingredients except nuts and raisins. Stir to combine and add to large bowl of wet ingredients. Blend well. Add in nuts and raisins and stir to combine.
4. Drop 2" apart on prepared baking sheet and bake for 13-15 minutes or until golden brown.

### RECIPE NOTES:

This recipe is an older recipe from Kimberly's grandmother. Some details such as directions, baking temp and time had to be deduced.