

Fuyu Persimmon Pie

Serves: 8

- 948 ml peeled Fuyu persimmons in wedges
- ¼ tsp cinnamon
- ¼ tsp ground nutmeg
- ¼ tsp ground allspice
- One unbaked 23-cm pie shell
- 2 eggs
- 30 ml flour
- 100 g sugar
- 65 g melted butter



1. Toss **persimmons** with **cinnamon**, **nutmeg** and **allspice** in bowl. Place in pie shell.
2. Combine **eggs**, **flour**, **sugar** and **butter** in small mixing bowl and pour over persimmons.
3. Bake at **200°C 15 minutes**. **Reduce heat to 150°C**, and bake until center is bubbly and cooked all the way through, **45 minutes more**.