Ginger Fuyu Persimmon Bread
生姜入り富有柿パン

- About 450 g Fuyu persimmons (富有柿), grated
  Small = 100 – 130 g), Medium = 150 – 200 g), Large = 230 g to 400 g)
- 1½ tsp baking soda
- 300 g brown sugar
- 177 ml olive oil
- 2 large eggs
- 1 large egg yolk
- 12 g (1½ T) fresh grated ginger
- 1 T vanilla
- 1¼ tsp ground cinnamon
- ¾ tsp ground cloves
- ¾ tsp ground ginger
- ¾ tsp salt
- 240 g all-purpose flour
- 70 g (½ C) crystallized ginger, finely chopped (optional)

1. Preheat oven to **180°C** Grease or spray a 30-cm loaf pan with a light coating of olive oil. Set aside.
2. Slice the leaf ends off the persimmons (just a 13-mm or so), then peel. Use either a box grater to grate. (450 g)
3. Add the grated **persimmon** to a bowl and add the **baking soda**. Mix to blend and set aside.
   (The baking soda with thicken the liquid derived from grating the fruit.)
4. In a large mixing bowl, combine the **brown sugar** with the **olive oil** and mix to blend.
5. Next add the **eggs** and **egg yolk** and mix again.
6. Once the mixture is smooth, stir in the **fresh ginger**, **vanilla**, **cinnamon**, **cloves**, **ground ginger**, and **salt**.
7. Fold in the **flour** and mix just until it's fully incorporated.
8. Then fold in the **grated persimmon mixture** and **crystallized ginger**.
9. Pour the batter into the prepared loaf pan and bake at **180°C** until golden brown, set, and beginning to crack on top, **about 50 minutes**.
10. Let cool in the pan for **at least 30 minutes** before serving.

From:

https://cookingontheweekends.com/persimmon-gingerbread-recipe/