

Persimmon cake

2 cups chopped nuts
2 cups raisins
2 cups mashed persimmon pulp
2 cups sugar
2 tablespoons oil
3 cups flour
1/4 teaspoon cloves
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 teaspoon salt
1 cup milk

Mix nuts, raisins, persimmon pulp, sugar and oil. In a separate bowl, sift flour, spices, baking soda and salt. Gradually add this dry mixture to persimmon mixture. Add the milk. Pour into a well-oiled angel-food pan and bake at 300° F for 1 ½ hours.