Persimmon Pecan Pie

Spring Mill Inn - Mitchell, IN The Great Country Inns of America Cookbook (2nd ed) (1992)

Servings: 6

3 eggs, slightly beaten 1 cup persimmon pulp 1 cup sugar 1/2 teaspoon ground cinnamon 1/4 teaspoon salt 1/2 cup dark corn syrup 1 teaspoon vanilla extract 1 nine-inch unbaked pie shell 1 cup chopped pecans

whipped cream (for garnish) Copyright: James Stroman Preheat the oven to 350 degrees.

In a small mixing bowl, combine the eggs, persimmon pulp, sugar, cinnamon, salt, corn syrup and vanilla. Mix well.

Pour into the unbaked pie shell. Top with the pecans.

Bake for about 40 minutes or until a knife inserted into the center comes out clean.

Chill. Serve with whipped cream.

Per Serving (excluding unknown items): 378 Calories; 16g Fat (36.2% calories from fat); 5g Protein; 58g Carbohydrate; 2g Dietary Fiber; 106mg Cholesterol; 167mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 3 Fat; 3 1/2 Other Carbohydrates.

Desserts

Dar Cansina Mutritional Analysis

Calories (kcal):	378	Vitamin B6 (mg):	.1mg
% Calories from Fat:	36.2%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	59.1%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	4.7%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	16g	Folacin (mcg):	20mcg
Saturated Fat (g):	2g	Niacin (mg):	trace
Monounsaturated Fat (g):	9g	Caffeine (mg): Alcohol (kcal):	0mg 2
Polyunsaturated Fat (g):	4g	% Defuse:	n n%
Cholesterol (mg):	106mg		
Carbohydrate (g):	58g	Food Exchanges	
	2g		0

Dietary Fiber (g):		Grain (Starch):	
Protein (g):	5g	Lean Meat:	1/2
Sodium (mg):	167mg	Vegetable:	0
Potassium (mg):	125mg	Fruit:	0
Calcium (mg):	28mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	3
Zinc (mg):	1mg	Other Carbohydrates:	3 1/2
Vitamin C (mg):	trace		
Vitamin A (i.u.):	148IU		
Vitamin A (r.e.):	37 1/2RE		

Nutrition Facts

Servings per Recipe: 6

Amount Per Serving				
Calories 378	Calories from Fat: 137			
	% Daily Values*			
Total Fat 16g Saturated Fat 2g Cholesterol 106mg Sodium 167mg Total Carbohydrates 58g Dietary Fiber 2g	24% 9% 35% 7% 19% 6%			
Vitamin A Vitamin C	3% 1%			
Calcium Iron	3% 6%			

^{*} Percent Daily Values are based on a 2000 calorie diet.