



PERSIMMON BUNDT CAKE WITH BROWN BUTTER GLAZE

Ingredients

525g flour
1 tsp ground cinnamon
2.5 tsp baking powder
1.5 tsp salt
225g butter, melted and cooled
150g brown sugar
150g granulated sugar (or you can use all brown)
4 large eggs at room temperature
500g persimmon puree (scoop out the flesh of a very ripe persimmon, push it through a sieve for a smooth puree - my fruit were so ripe I just spooned the jelly into the mixture without straining)
200g walnuts, roughly chopped
200g sultanas
BROWN BUTTER GLAZE
115g butter
280g icing sugar
quarter tsp fine salt
1 tsp vanilla extract
3 tbs milk (or the amount you need to get the glaze to a covering consistency)

Method

1. Preheat oven to 180° C, Grease and lightly flour your bundt tin and set aside
2. In a large bowl, whisk together the flour, cinnamon, baking powder and salt, set aside
3. In another bowl mix together the butter, brown sugar and granulated sugar. Add eggs and mix until combined.
4. Add about 1/3 of the dry flour mixture, mix on low speed, add half the persimmon puree. Mix and add another 1/3 of the flour mixture. Add remaining puree, toss sultanas and nuts into the remaining flour mix, then add to the batter. Stir until thoroughly mixed.
5. Pour batter into the prepared bundt tin. Bake for 55-60 mins until a toothpick comes out clean. Let the cake cool in the pan for 10-15 minutes. Invert the cake onto a wire rack and allow to cool to room temperature (I was in too much of a rush so my glaze melted a bit!)
6. To make the glaze - melt the butter over a medium heat. Once the butter has melted continue to cook a little more swirling the pot. The mixture will bubble and froth as it cooks. The butter will turn a rich brown colour. Remove from the heat and pour into a heat safe bowl. Allow the butter to cool for 20-30 minutes.
7. Add cooled butter to the icing sugar and vanilla. Whisk until mixture is smooth. The glaze should be slightly thick but a pourable consistency. Add the milk a little at a time in order to get the correct thickness. Pour the glaze over the cooled cake.

Notes

I did go a little fast with this so that the cake was still too warm and the glaze melted a bit, still tasted good though! I also decorated the top with halves of walnuts and a light sprinkle of cocoa powder.



The Persimmon fruit used for this are the Hachiya variety which need to be almost mushy and transparent before they are used - these are the ones most common in Portugal.