



Ingredients:

2 cups flour
1 tsp baking powder
1 tsp baking soda
1/2 tsp salt
1/2 tsp ground cinnamon
1/2 tsp allspice
2 eggs
1/2 cup butter, melted
1/4 cup brown sugar
1/2 cup white sugar
1 cup ripe persimmon pulp
1 cup dried cranberries

Directions:

1. Preheat oven to 350 degrees. Grease and flour a 9" loaf pan.
2. In a large mixing bowl combine the flour, baking powder, baking soda, salt, and spices, set aside.
3. In another large bowl, stir eggs, melted butter and sugars until combined. Add persimmon pulp and cranberries.
4. Slowly add in the flour mixture until it is all combined then pour the mixture into your prepared pan.
5. Bake for 55-60 minutes 350 degrees, or until a toothpick comes out clean from the center.

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