



---

## Uploaded to VFC Website

▶▶▶▶ January 2013 ◀◀◀◀

---

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](http://www.veteransforchange.org)

---

*Veterans-For-Change is a 501(c)(3) Non-Profit Corporation  
Tax ID #27-3820181*

***If Veteran's don't help Veteran's, who will?***

We appreciate all donations to continue to provide information and services to Veterans and their families.

[https://www.paypal.com/cgi-bin/webscr?cmd=\\_s-xclick&hosted\\_button\\_id=WGT2M5UTB9A78](https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=WGT2M5UTB9A78)

---

**Note:**

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members.



# Persimmon Streusel Cake Recipe

**Prep Time:** 25 mins

**Cook Time:** 40 mins

**Total Time:** 1 h 5 mins

## Ingredients

- 1 1/4 cup(s) flour, all-purpose
- 3/4 cup(s) flour, whole-wheat pastry
- 2 tablespoon wheat germ, toasted
- 2 teaspoon baking powder
- 1 teaspoon pumpkin pie spice, or apple pie spice
- 1/4 teaspoon salt
- 3/4 cup(s) sugar
- 1/3 cup(s) oil, cooking
- 1/4 cup(s) refrigerated or frozen egg product, thawed, or 1 egg
- 1 teaspoon vanilla extract
- 1 cup(s) milk, fat-free
- 3 medium persimmons, fresh, pitted and chopped
- frozen light whipped dessert topping, thawed, (optional)
- 1 tablespoon butter
- 3 tablespoon sugar
- 2 tablespoon flour, all-purpose
- 2 tablespoon flour, whole-wheat pastry
- 2 tablespoon wheat germ, toasted
- 1/2 teaspoon pumpkin pie spice, or apple pie spice
- 1 tablespoon butter, melted

## Preparation

### Persimmon Streusel Cake:

1. Preheat oven to 350°F. Lightly coat a 13x9x2-inch baking pan with nonstick cooking spray; set pan aside. In a medium bowl, combine all-purpose flour, whole wheat pastry flour, wheat germ, baking powder, pumpkin pie spice or apple pie spice, and salt; set aside.

2. In a large bowl, combine sugar and oil; beat with an electric mixer on medium speed until combined. Add egg and vanilla to sugar mixture; beat on medium speed about 1 minute or until creamy, scraping side of bowl occasionally. Stir in milk. Using a wooden spoon, stir flour mixture into egg mixture. Pour batter into the prepared pan. Arrange chopped persimmons or plums over batter. Sprinkle Streusel Topping over fruit.

3. Bake for 40 to 45 minutes or until a toothpick inserted near the center comes out clean. Serve warm or cool, cut into squares, with dessert topping, if desired.

**Streusel Topping:**

In a small bowl, combine 3 tablespoons sugar, 2 tablespoons all-purpose flour, 2 tablespoons whole wheat pastry flour, 2 tablespoons toasted wheat germ, and 1/2 teaspoon pumpkin pie spice or apple pie spice. Stir in 1 tablespoon butter, melted.