

# roasted persimmons

**Makes 2-3 servings**

**COOK TIME:** 20-25 minutes

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4 ripe persimmons, thinly sliced

spice(s) of choice, to taste

- cinnamon
  - ginger
  - paprika
  - cumin
  - salt
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**PREHEAT** oven to 375°F.

**LINE** a baking sheet with parchment paper.

**CUT** crowns off persimmons and thinly slice into rounds. The thinner the slice, the crispier it will get in the oven. (You can eat the peel, but if you don't like the texture peel before slicing.)

**SPRINKLE** persimmons with spice(s) of choice.

**PLACE** in an even layer on the baking sheet.

**BAKE** for 20-25 minutes or until the edges start to curl up.

