

Pawpaw Cheesecake

- 1 ½ cups graham cracker crumbs
- 1/3 cup confectioners' sugar
- 6 tablespoons melted butter
- 10 ounces Ricotta cheese
- 16 ounces cream cheese, softened
- 4 eggs, lightly beaten
- ¾ cups pawpaw pulp
- 3 egg yolks
- 2 teaspoons vanilla
- ¼ teaspoon salt
- ½ cup sugar
- Fresh strawberries or kiwis for topping

Mix together crumbs, confectioners' sugar and butter; press over bottom and sides of a 9-inch springform pan.

Mix together cheeses then add eggs and sugar. Stir in pawpaws, vanilla and salt. Mix until smooth. Pour into springform pan. Bake at 450 F for 15 minutes, then reduce heat to 350 F for 30 minutes. Loosen sides when done and let cool for 30 minutes in pan. Remove and serve with fresh fruit topping.

<https://education.mdc.mo.gov/discover-nature/recipes/fruit-and-nut/pawpaw-cheesecake>

Pawpaw Custard

- 4 cups milk
- 4 egg yolks, beaten until pale yellow
- 1 teaspoon vanilla
- 1 tablespoon cornstarch, mixed with 2 tablespoons of the milk
- 2 cups freshly sieved pawpaw pulp
- ½ cup confectioners' sugar
- Pinch of salt
- Maraschino cherries for garnishing

In heavy saucepan, place milk over low heat (first measure out 2 tablespoons and mix with the cornstarch).

Beat together egg yolks, vanilla and the cornstarch mixture.

Add egg-cornstarch mixture gradually to the warming milk and cook, stirring, until smoothly thickened (don't let custard boil); cook for 2 or 3 minutes more, then set off heat and cool.

Combine pawpaw pulp, sugar and salt and stir gently into the cool custard.

Pour into individual serving dishes and refrigerate until firm. Serve garnished with maraschino cherries.

Billy Joe Tatum's "Wild Foods Field Guide and Cookbook"

Pawpaw Bread

- Cooking spray
- 1 cup white sugar
- 1/3 cup butter, softened
- 2 eggs
- 1 ½ cups pawpaw pulp
- 1/3 cup tepid water
- 1 1/3 cups all-purpose flour
- ½ cup chopped walnuts (optional)
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¼ teaspoon baking powder

Preheat oven to 350 degrees F. Grease the bottom of an 8-inch loaf pan with cooking spray.

Combine sugar and butter in a bowl; beat together until smooth. Beat in eggs. Add pawpaw pulp and water; beat until combined, about 30 seconds. Stir in flour, walnuts, baking soda, salt and baking powder. Pour into the prepared loaf pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour, 15 minutes.

Allow to cool before slicing, about 30 minutes.

<https://www.allrecipes.com/recipe/255374/pawpaw-bread>

Simple Pawpaw Salsa

- 1/3 cup ripe pawpaw flesh
- 1/3 cup diced white or yellow onion
- ½ medium-size green bell pepper diced
- 1 1/3 cups diced beefsteak or Roma tomatoes (seeds removed)
- 2 tablespoons lemon juice squeezed from half medium-size lemon
- 2 cloves garlic, minced
- 1 teaspoon cumin powder
- 1 ½ tablespoons fresh cilantro
- Optional ¼ teaspoon red chili pepper, minced
- Optional ¼ teaspoon salt

Gently toss all ingredients together and serve immediately.

https://lightorangebean.com/wprm_print/5668

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Pawpaw Bread

- 2 1/2 cups flour
- 1 cup sugar
- 3 teaspoons baking powder
- 4 teaspoons bran (I usually use bran cereal and crunch it)
- 1 teaspoon salt
- 3 tablespoons salad oil
- 3/4 cup milk
- 1 cup of fruit (about 5 medium fruits) peeled, with seeds removed
- 1 egg
- 1 cup chopped nuts

Mix all ingredients. Place in greased and floured 9-by-5-by-3 loaf pan.

Topping

- 2 tablespoons sugar
- 2 tablespoons margarine
- 2 tablespoons flour
- 1/2 teaspoon cinnamon
- 1/2 teaspoon burnt sugar flavoring

Mix all ingredients. Sprinkle topping over dough.

Bake in oven at 350 F for 50-55 minutes.

Cool before slicing.

Enjoy!!

Recipe courtesy of Bobbie Slais