

### My pawpaw experience

I have heard of pawpaws but never had one until now. Be prepared for a midwestern tropical explosion on your taste buds. I knew them as hillbilly mangoes used to flavor moonshine, but I learned that they have many different names. Plan to process your pawpaws quickly after you get them as they have a short shelf life.

It took me about 4 hours to process 15 pounds. Once you get your fruit cut open be sure to spoon around the seeds otherwise you lose some. This process can be a bit tedious but well worth the time. Save those seeds and try to grow some trees of your own.

I tried four recipes of my own making. These are just base recipes I came up with that may need some adjusting. I hope to make pawpaw flavored mead (melomel) in the future. Thank you Play Haven Farm and Green Building Project for this wonderful experience.

Best regards  
Megan McCurdy



### Fruit leather

Apples (enough to fill your crockpot)  
1-2 cups honey  
2 cups pawpaws  
Cinnamon (optional)

I peeled and processed apples then put in the crockpot cooked for 8 hours on low. Next I added 1-2 cups of honey and 2 cups of pawpaws cooked for another 8 hours on low. Apply parchment paper to your dehydrator trays and fill with thick layer of fruit mixture, dehydrate for 36-48 hours I started around 120 then increased to 158 for temperature. Rotate trays as needed. When done I cut into strips and vacuum sealed.



## PawPaw Pudding

- 5 Cups pawpaws
- 1 Cup honey
- 1 TBSP lemon juice (should have done ¼ cup)
- 1 tsp vanilla

I combined 5 cups of pawpaws 1 cup honey and 1 tbsp of lemon juice in a pot and brought to boil added vanilla then took off heat and canned in a water bath for 15 minutes. I feel like I should have used ¼ cup of lemon juice. I find this delicious with cottage cheese. It could be used as a jam or a base for pies.



## PawPaw Cheesecake

- 1.5 Cups pawpaws
- ¼ Cup honey
- 1 Tbsp lemon juice
- 1 8 oz pkg cream cheese
- 1 9 inch graham cracker crust

With a stick blender mix pawpaw and lemon juice blend in honey then cream cheese. Put mixture into graham cracker crust and refrigerate for at least an hour. I could have used more cream cheese and/or pawpaw. One review was that there was not enough pawpaw flavor.



## PawPaw Apple Pie

1.5 Cups papaws

1 cup honey

5 apples peeled, cored, and cut up

1 tsp cinnamon

2 Tbsp lemon juice

1 9 inch pie crust

Mix all ingredients well put in pie crust and bake at 350 for 35-45 minutes.