



Spicy Bean Snackin' Cake *(adapted from Idaho a la Carte)*

1/4 cup unsalted butter, at room temperature
2 eggs
2 cups cooked pinto beans, mashed (2 cans rinsed and drained)
1 cup all-purpose flour
1/4 cup unsweetened cocoa (optional)
1/4 teaspoon salt
1 teaspoon baking soda
1 cup sugar
1-1/2 teaspoons cinnamon
1/2 teaspoon freshly grated nutmeg
1/4 teaspoon ground cloves
2 cups chopped apples (peeled and cored)
3/4 cup raisins
1/2 cup chopped pecans
2 teaspoons vanilla

Preheat oven to 375. Spray a 9 x 13 inch baking pan with cooking spray. Set aside. In a small bowl combine flour, cocoa if using, salt, baking soda, sugar, cinnamon, nutmeg and cloves. Whisk to lighten. Set aside. Using an electric mixer in a large bowl beat butter until light. Add eggs one at a time and beat well. Beat in mashed beans. Add dry ingredients and blend well. Fold in apples, raisins, pecans and vanilla. Pour into cake pan (batter will be very stiff) and bake for 25 to 30 minutes or until wooden pick inserted in center of cake comes out clean. Cool on a wire rack. Top with cream cheese frosting. Makes 12 servings.

Cream Cheese Frosting

6 ounces cream cheese, softened
1/3 cup softened butter
2 teaspoons vanilla
3 to 4 cups powdered sugar
Beat together cream cheese and softened butter until light and fluffy. Beat in vanilla. Slowly add icing sugar, beating until mixture is light and creamy.