

RED RIVER BEAN CAKE

6 T cocoa	3 eggs
2 T butter	1 ½ c sugar
3 c kidney bean puree*	¾ c salad oil
½ t baking soda	½ c chopped walnuts
¾ t baking powder	

*Puree: Rinse and drain 2 cans of kidney beans, process in food processor or blender until smooth.

Mix puree, baking soda, baking powder, eggs, cocoa and butter in large bowl. Beat well. Add sugar and oil. Mix well. Stir in walnuts. Pour batter into 2 greased 8" round cake pans, lined with wax paper. Bake in 350° oven for 35 minutes or until toothpick inserted in center comes out clean. Cool on racks 15 minutes, then turn out of pans and remove wax paper. Cool completely.

Icing: ½ c margarine	1 lb powdered sugar
8 oz cream cheese, softened	½ c cocoa

Beat cream cheese till smooth. Add sugar and cocoa. Beat well. Spread on cake and between layers. Chill cake 1 hour or overnight.

Based on 12 pieces, per serving =

Calories: 365, Carbohydrate: 39 grams, Protein: 6.5 grams, Fat 21 grams.

With frosting per serving =

Calories: 581, Carbohydrate: 58 grams, Protein: 8 grams, Fat: 35 grams.