



Midnight Black Bean Cake

Serves 24

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| 1 ⅓ cups dry uncooked black beans
(3 cups dry cooked beans) | 1 cup cane sugar |
| 3 eggs | ½ teaspoon cinnamon |
| 2 tablespoons vanilla extract | ¾ cup cocoa powder |
| 1/3 cup heavy whipping cream | 2 cups whole-wheat flour |
| ½ cup olive oil | 1 teaspoon sea salt |
| 1 cup brown sugar | 2 teaspoons baking soda |

Coconut Milk and Honey Frosting

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| 1 14 ounce can coconut milk | ¼ cup honey |
| 1 teaspoon vanilla extract | |

Directions for cake:

Clean and rinse beans. Place beans in a large pot and add 3 times as much water as beans (1 cup beans : 3 cups water). Soak beans in water overnight for 8-12 hours. When done, strain the beans or cook beans in soaking water. If beans were strained, add enough water to fully cover them with about 1 inch of additional water above the beans. On a stove top, bring beans to a boil and then turn down to a simmer with the lid on for 60-90 minutes or until soft. In a pressure cooker, cooking time is approximately 15 minutes. After cooking, strain the beans. Place cooked beans into a stand mixer on med-high speed and blend them well until they are a paste consistency; add eggs and mix well. Next, add olive oil, heavy whipping cream, and vanilla; blend until mixed. Add brown sugar, cane sugar, and cinnamon, and blend until mixed. Add cocoa powder and mix all ingredients together. In a separate bowl, combine all remaining dry ingredients: flour, salt, and baking soda. Add the dry ingredients slowly into the wet bean mixture and mix well at medium speed with stand mixer. In a greased 9 x 11 in. or in two 9 in. round cake pans, pour in cake batter and spread evenly. Put cake into the oven and bake for 35 minutes at 350 °F. Allow cake to cool completely before applying frosting.

Directions for frosting:

Chill an unopened can of coconut milk in the refrigerator for 8 hours. Open the can without shaking it and carefully spoon coconut cream from the top into a bowl, leaving milky juice in the bottom (you can use the juice as a lighter coconut milk). Add vanilla and honey to the coconut cream and blend until mixed. Spread frosting on Midnight Black Bean Cake. Chill cake in refrigerator between servings.