

## **Black Bean Bars**

**Serves 24**

1  $\frac{3}{4}$  cups dry uncooked black beans (4 cups dry cooked beans)

3 eggs

5 tablespoons butter

1 tablespoons vanilla extract

1 cup brown sugar

$\frac{3}{4}$  cup cocoa powder

$\frac{1}{2}$  teaspoon sea salt

1 teaspoons baking powder

### **Directions:**

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. 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 butter and vanilla; blend until mixed. Add brown sugar and mix well. Add cocoa powder, sea salt and baking powder and mix all ingredients together. In a greased 9 x 11 in. pan, pour in cake batter and spread evenly. Put cake into the oven and bake for 20-25 minutes at 350 °F.

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