

COUNTRY SPICE CAKE

Made with fruit, nuts and pinto beans.

1 15 oz can pinto beans, drained & rinsed	½ t ground cloves
1 egg, beaten	2 c apples, chopped
¼ melted unsalted butter	½ c walnuts, chopped
1 c all-purpose flour	1 c raisins or currants
1 t baking soda	2 t vanilla extract
¼ t salt	Confectioner's sugar
1 t cinnamon	8 walnut halves
1 t allspice	

Preheat oven to 375°. Grease a 10" tube pan. In food processor, puree beans, egg and melted butter. Add flour, baking soda, salt, cinnamon, allspice and ground cloves. Blend dry ingredients into bean mixture w/several on and off motions until well combined. Scrape batter into mixing bowl and add apples, chopped walnuts, raisins and vanilla. Stir until well blended. Pour into tube pan. Bake in center of oven for 45 minutes to 1 hour. Turn out onto wire rack to cool. Dust w/confectioner's sugar and decorate with walnut halves.

Serves 10