



Chocolate-kissed cupcake

featuring Black Beans

- 15 oz. Black beans, canned, drained, rinsed
- 5 ea. Eggs
- 1 tbsp. Pure vanilla extract
- 1/3 cup, 2 tsp. Butter, unsalted
- 3/4 cup Sugar, granulated
- 1 tsp. Baking powder
- 1/3 cup, 2 tsp. Baking cocoa
- 1/2 tsp. Baking soda

Preheat oven to 350 degrees F.

Using a blender, blend black beans, eggs and vanilla until completely liquefied with no lumps.

In a mixing bowl, cream together butter and sugar until light and fluffy. Add baking soda, baking powder and cocoa powder. Set aside.

Combine black bean mixture with butter mixture and beat until smooth.

Scoop batter into prepared muffin tins.

Bake at 385 degrees F for 14-18 min. until inserted toothpick comes out clean. Cool 5 min. Remove from muffin tins; cool completely on baking rack.

Chocolate Frosting

- 3 tbsp. Butter, melted
- 1 1/2 oz. Neufchâtel cream cheese
- 1 1/3 cup Powdered sugar
- 3 tbsp. Baking cocoa
- 1 1/8 tsp Skim milk

In mixing bowl, cream together butter and cream cheese until smooth.

Add sugar one cup at a time, next add cocoa powder. Add milk and mix well. Beat at high speed for about 30 sec. Cover and refrigerate until internal temperature reaches 41 degrees F.