

Black Bean Cupcakes with Vanilla Buttercream



FOODSERVICE

SERVING SIZE: 12

Ingredients

- 2 cups **Furmano's Black Beans**, Drained & Rinsed
- 4 units Eggs, Large
- 1 tablespoon Pure Vanilla Extract
- 1/3 cup Olive Oil
- 1/3 cup Dark Cocoa Powder
- 1 teaspoon Baking Powder
- 1/2 teaspoon Baking Soda
- 3/4 cup Sugar
- As Needed Buttercream
- 1 cup Unsalted Butter, Softened
- 3 cups Powdered Sugar
- 1 teaspoon Pure Vanilla Extract

In This Recipe



Pouch Black Beans - Solid Pack



Black Beans - 15.5 oz.



Pouch Organic Black Beans
In Brine



Organic Black Beans

Preparation

1. In a food processor, add Black Beans, Vanilla Extract, Two Eggs, and Sugar. Blend for one minute and scrape down the sides.
2. Add in rest of ingredients and blend for another minute, scrape down sides to blend for another thirty seconds to make sure all is incorporated.
3. Preheat oven to 375F.
4. Using an ice cream scoop, scoop batter into pre sprayed muffin wrappers, about 3/4 way up.
5. Bake for twenty minutes, let cupcakes cool and decorate with Vanilla Buttercream.
6. Vanilla Buttercream: In a stand mixer beat butter until smooth and creamy, about two minutes. Add in Powdered Sugar 1/2 Cup at a time. Add in Vanilla and mix until incorporated.

