



Chocolate Cake – Amber

Makes 10 serves

Ingredients

400g can red kidney beans, rinsed and drained well
1 tablespoon water
1 tablespoon vanilla extract
125g polyunsaturated or monounsaturated margarine
½ a zucchini, roughly chopped
1 medium carrot, roughly chopped
5 eggs
1/3 cup cocoa powder
½ teaspoon bicarbonate of soda
1 teaspoon baking powder
1 teaspoon cinnamon
½ teaspoon salt
½ cup sugar

Method

- Pre heat the oven to 180 °C and line a 20cm round cake tin with baking paper
- Combine kidney beans, water, vanilla extract, margarine, zucchini, carrot and 2 eggs in a food processor and process for about 5 minutes until smooth and aerated
- Add the remaining ingredients and process for a further minute or so until all of the ingredients are well combined
- Pour the mixture into the cake tin and bake in the oven for about 40minutes. Keep an eye on the cake so that it doesn't overcook. It will become firm on the top and start pulling away from the sides when ready.
- Remove the cake from the oven and let it cool in the tin for about half an hour before turning onto a cooling rack.

Adapted from Sarah Wong's 'Magic Bean Cake' recipe, ABC Brisbane