



CHOCOLATE CAKE

"Make your cake better with Beans!"

INGREDIENTS:

- 1 c granulated sugar
- 2/3 c Black Bean Flour**
- 2/3 c cocoa powder
- 1 tsp baking powder
- 1 tsp baking soda
- 3/4 tsp salt
- 2 large eggs
- 1/2 c melted butter
- 1/2 tsp vanilla
- 1 c milk

DIRECTIONS:

1. Preheat the oven to 350°F.
2. Lightly spray two 8-inch round baking pans or 1 sheet cake pan with cooking spray, dust with flour. *(To keep gluten-free dust with cocoa powder.)*
3. In a medium bowl, combine the **sugar, Black Bean Flour, cocoa powder, baking powder, baking soda, and salt.**
4. In a large bowl, cream together the **eggs, butter, milk, and vanilla.**
5. Add dry ingredients, beat at medium speed for 2 mins.
6. Pour the batter into the prepared pan, use a spatula to smooth the top. Bake for 20 to 30 minutes, or until a toothpick comes out with only a few crumbs attached and the top is dry with at least one crack. *(note: it's better to pull the cake out early than to leave it in too long).*
7. Cool before frosting *(ganache style is best)* Serve.