

## black bean sour cream cake

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Chad J. Galiano

The cooked black beans we used were cooked Cuban-style, and the purée includes the pork and aromatics. Small pieces or chunks in the purée are acceptable.

115g	whole butter
200g	granulated sugar
2 each	eggs
120g	sour cream
400g	cooked black beans, puréed
6g	baking soda
140g	AP flour

Method:

Cream the butter and sugar. Slowly add in the eggs. Mix in the sour cream followed by the puréed black bean. Dry mix the baking soda and flour, then incorporate into the wet mixture. Pour into a greased 9" cake pan, and bake at 300°F in a convection oven for about 35 minutes or until done.



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