

## Pinto Bean Applesauce Cake

### Ingredients:

- 1/2 cup butter (or margarine or reconstituted butter powder)
- 1 cup brown sugar
- 2 eggs (or 5 tablespoons dried egg powder mixed with 5 tablespoons water)
- 1 cup warm water
- 2 cups flour
- 1 teaspoon each; baking soda, salt, allspice, and cinnamon
- 1 cup cooked mashed pinto beans
- 1 cup sweetened applesauce (or reconstituted dried applesauce)
- 1 cup raisins
- 1 cup nuts
- 1 teaspoon vanilla

Cream butter, sugar and eggs. Add water and dry ingredients. Stir in beans, applesauce, raisins, nuts, and vanilla. Bake in 2 greased loaf pans at 350° F for 40-50 minutes. This recipe is very good for freezing.