



**INGREDIENTS:**

- 1/4 cup butter or margarine, softened
- 2 cups diced apples
- 1 cup sugar
- 1 1/2 teaspoon vanilla
- 2 eggs
- 1/2 cup chopped nuts
- 2 cups cooked, pureed pinto beans
- 3/4 cup raisins
- 1 cup flour Cream Cheese Frosting:
- 1 teaspoon baking soda
- 2 sticks butter, softened
- 1/4 teaspoon salt
- 8 ounces cream cheese, softened
- 1/4 teaspoon nutmeg
- 4 cups powdered sugar
- 1 teaspoon cinnamon
- 2 teaspoons vanilla
- 1/2 teaspoon clove

**METHOD:**

Preheat oven to 350 degrees. Cream butter or margarine and sugar in blender. Add eggs, one at a time, beating well. Blend in pureed beans and vanilla. Sift together dry ingredients. Add to creamed mixture, blending well. Fold in apples, raisins & nuts. Pour into greased 9 x 13 pan. Bake in oven at 45-50 minutes or until cake tests done. Frost with cream cheese frosting if desired. Recipe follows: Blend together 2 sticks butter and 8 oz. cream cheese, both softened, until creamy. Add 4 cups powdered sugar and 2 teaspoons of vanilla. Blend until creamy. Frost cooled cake.