# Honey Broad Bean Chocolate Cake

One of the mixed blessings of having a veggie plot is the wonderful harvests that come all at once. What does one do with a surfeit of broad beans? – make chocolate cake, of course!! Here is the recipe that I came up with – some may find it not sweet enough (my daughter for one!), so you may wish to add a little more sugar. My solution was to top my slice of cake with spreadable cream cheese and honey (Yum!).

Ingredients

225g fresh broad beans, steamed in the microwave

125g cream cheese

¾ cup milk

150g honey

¼ cup sugar

2 eggs

1 tspn vanilla

½ cup ground almonds

1 cup SR flour

3/4 cup cocoa

1 tspn baking powder

1tspn instant coffee (optional)

Equipment

Food processor or blender

Greased cake tin

Method

1. Set oven to heat to 180deg C (or 160deg C fan-forced)
2. Blend cooled broad beans with cream cheese and milk until the mixture is smooth. Add honey, sugar, eggs and vanilla and blend until combined.
3. Mix all dry ingredients together in a large bowl (almonds, flour, cocoa, baking powder and instant coffee).
4. Tip bean mixture into bowl and gently mix into the dry ingredients.
5. Pour into prepared cake tin and bake for about 40 minutes or until cake tester comes out clean.

This gives you a dark chocolate cake with a soft, fudgy texture. You can play around with the recipe by spices, chopped preserved ginger, nuts or dates.

Enjoy

Veronica

Suburban Bees