**HIGH FIBER CAKE WITH WHITE BEANS**

1/2 chocolate cake mix

1 egg

1/2 c. + 2 Tbsp. water

1/3 c. Great Northern white beans, pureed

1 Toothpick

Cooking spray (spray pan at supply table)

1. Preheat oven to 375°.
2. Spray 8 x 8 square baking pan with cooking spray.
3. In the Kitchen Aid mixer beat cake mix, egg, water, and beans on low for 30 seconds, then on medium speed for 2 minutes, scraping the bowl occasionally with a rubber spatula.
4. Pour cake mix into greased pan.
5. Bake for 20 minutes or until toothpick inserted in center comes out clean.
6. Let cake cool for 5 minutes on cooling rack.
7. Cut cake into 16 pieces, put on plate and bring up front and place on supply table where marked for taste evaluations from all students.

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