Navy Bean Oatmeal Raisin Cookies

INGREDIENTS

1/2 cup dried C&F Foods Navy Beans
1/2 cup butter
3/4 cup white sugar
1 1/4 cup brown sugar
2 eggs
1 teaspoon vanilla
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
2 cups quick-cooking oatmeal
1 cup raisins

PREPARATION

How to Prep and Cook Dried Beans

Rinse, soak, and cook dried beans.

Preheat oven at 375°F (190°C). Purée 1 cup of the cooked beans (save leftover beans for another use) in a food processor, until they create a thick paste. In a bowl, add bean purée, butter, and sugar. Cream together. Add eggs and vanilla and mix well. Add the remaining ingredients and combine thoroughly. Drop rounded tablespoons onto a greased cookie sheet. Bake for 14 to 16 minutes or until golden brown. Makes 2 dozen.