Chocolate Kissed Cupcakes

Ingredients

- 15 ounces black beans, canned, drained, rinsed
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- 5 eggs
- 1 tbsp vanilla
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- 1/3 cup, 2 tsp butter
- 3/4 cup sugar
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- 1 tsp, baking powder
- 1/2 cup, 2 tsp Baking cocoa
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- 1/2 tsp. baking soda
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Instructions

1. Preheat oven to 350 degrees F
2. Using a blender, blend black beans, eggs, and vanilla until completely liquefied and smooth (this is the most important step)
3. In mixing bowl, cream together butter and sugar until light and fluffy. Add baking soda, baking powder and cocoa powder. set aside.
4. Combine black bean mixture with butter mixture and beat until smooth.
5. scoop into muffin cups.
6. bake at 350 degrees for 14-18 minutes until toothpick inserted comes out clean. Cool 5 minutes. Remove from tins and cool completely before frosting.

http://winnersdrinkmilkblog.com/chocolate-cupcake-day/