

Peanut Butter Oatmeal Kidney Bean Cookies



FOODSERVICE



SERVING SIZE: 54

Ingredients

- 1 3/4 cups **Furmano's Dark Kidney Beans**, Drained and Rinsed
- 2 each Eggs
- 1/2 cup Sugar
- 1/2 cup Brown Sugar
- 1 teaspoon Vanilla
- 1/2 cup Butter, Very Soft
- 1/2 cup Peanut Butter
- 2 cups Rolled Oats
- 3/4 cup Whole Wheat Flour
- 1 teaspoon Salt
- 1 teaspoon Baking Soda

In This Recipe



Dark Red Kidney Beans -
15.5 oz.



Pouch Dark Kidney Beans in
Brine



Organic Dark Red Kidney
Beans in Brine

Preparation

1. Preheat oven to 350*
2. In a food processor, add Red Kidney Beans and Eggs. Puree until an even consistency
3. Next add Brown Sugar and Granulated Sugar. Cream
4. Transfer mixture into a stand up mixer. Add Butter and Peanut Butter. Mix for 2 minutes
5. In a separate bowl, mix together Oats, Whole Wheat Flour, Salt, and Baking Soda
6. Add Oat Mixture to the Wet Mixture while the mixer is running. Mix until combined.
7. Using a small scoop, or a couple of spoons, place a small dollop of batter onto a cookie sheet and bake for 15 minutes.

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