

Bromley's Black Bean Birthday Cake

Recipe 326 of 365

If you're the pathetic sap that celebrates your pets' birthdays, try this. Top the cake with a smear of peanut butter, or perhaps a layer of puffy mashed potatoes, and serve on whatever nice china your pooch prefers.

TIME: 15 minutes active time

MAKES: A birthday cake for your dog. Mine would eat it alone, but I'm going to try to give her just a little each day and ignore the way she whines insistently below the counter where I'm keeping it. Do beans do to dogs what they do to humans?

Vegetable oil spray

1 (16-ounce) can refried black beans (I used the vegetarian kind)

6 large egg whites

1/2 cup lowfat cottage cheese

1 teaspoon salt

1 tablespoon baking powder

3 cups flour

Creamy peanut butter, for "frosting" (optional)

Preheat the oven to 350 degrees. Spray an 8" cake pan with the vegetable oil, and set aside.

In the work bowl of a food processor, whirl the beans, egg whites, cottage cheese, salt, and baking powder until uniform and smooth. Add the flour a cup at a time, pulsing between additions until incorporated. When all the flour has been mixed in (the batter will be thick), scoop it into the cake pan. Smooth down the top, and bake for 40 minutes, until puffed and . . .cake-like.

Cool cake ten minutes in the pan. Transfer to a cooling rack to cool completely. Serve as is, or frosted with peanut butter.