

Chocolate Fudge Surprise

By: Dottie Baltz

Makes 3-1/2 pounds (81 pieces)

- ~ 1-15oz. can pinto beans, rinsed and drained
- ~ 1 cup cocoa powder
- ~ 3/4 cup butter
- ~ 1 tablespoon vanilla
- ~ 7-1/2 cups confectioner's sugar
- ~ 1 cup chopped walnuts or pecans

Mash the beans in a bowl or process them in a blender or food processor until smooth. Place the beans in a large non-stick pan along with the butter. Cook on medium heat until all the butter is melted and the beans are heated through.

Remove from heat and stir in the cocoa and vanilla. Mixture will be thick. Slowly stir in the sugar until well blended. Add nuts, as desired.

Press mixture into a 9x9 pan that has been sprayed with non-stick cooking spray.

Cover and refrigerate until firm.