



## Sweet Cream of Beans

**SERVINGS** 8    **PREP TIME** 2 mins    **COOK TIME** 20-25 mins

### INGREDIENTS

- 4 cups soft-boiled **La Fe Red Kidney Beans** (or **La Fe Pinto Beans**)
- 6 cups water from boiling the beans
- 2 cups **La Fe Coconut Milk**
- 3 cups **La Fe Evaporated Milk**
- 1/2 tsp salt
- 1 cup **La Fe Brown Sugar**
- 1 tsp vanilla extract
- 2 **La Fe Cinnamon Sticks**
- 10 cloves
- 1/2 lb sweet potatoes (batata) [0.24 kg], cut into small cubes
- 1/2 cup raisins

### DIRECTIONS

1. Put the La Fe beans (and the water in which they boiled) in a blender and puree. Strain the beans to get rid of the skins and undissolved solids. Pour the beans, La Fe coconut milk, La Fe evaporated milk, salt, La Fe brown sugar, vanilla, La Fe cinnamon, cloves and sweet potatoes and simmer over very low heat until the sweet potatoes are cooked through. Stir regularly to avoid sticking.
2. Add the raisins and simmer for another 10 minutes (don't worry that it may look too thin, the cream of beans will get much thicker when chilled). Remove the cinnamon sticks (and cloves, if you like). Remove from the heat and cool to room temperature. Chill before serving.
3. Spread butter on the La Fe cassava bread and toast in the oven until it turns golden brown.
4. Serve the beans with the La Fe cassava on the side. Put cookies in the beans when you serve.