

# BEAN CAKES

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Makes 6-8 Bean Cakes



- 1 can black-eyed peas, drained
  - 1 small onion, chopped
  - 2 carrots, peeled and chopped
  - 1 egg, whisked
  - ½ t salt
  - ½ t black pepper
  - 1 c flour
  - ¼ c vegetable oil
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Place black-eyed peas in a blender with the onion, carrots and egg. Blend to a smooth paste, and add salt and pepper. If bean mixture has too much liquid to form cakes, add flour, ¼ cup at a time to thicken until you can form into cakes. Divide into 6 to 8 portions and place in hot vegetable oil. Flatten each one into a disc using a spatula. Fry until browned (about 5 to 7 minutes), turning occasionally. Serve with rice.