

## Black Beans and Sweet Potato Dessert (Vegan, Gluten-Free, Nut-Free, Soy-Free)

This recipe is from the Levana Cooks newsletter. Levana Kirschenbaum is the author of the great cookbook, Levana Cooks Dairy-Free!

### black beans and sweet potato dessert

- 2 large sweet potatoes, grated fine (food processor)
- 4 cups canned black beans, rinsed
- 1 can coconut milk
- 3 cups soy or rice milk
- 1 cup sucanat, maple syrup or agave syrup
- 1 tablespoon ground ginger
- 1 tablespoon cinnamon
- 1 teaspoon ground cloves
- 1 tablespoon orange flower water
- 1 teaspoon sea salt
- Good pinch black pepper

Bring all ingredients to a boil in a saucepan. Reduce the heat to medium-low and cook, covered, 30 minutes. Add a little soy milk if necessary to thin the mixture and stir. Serve warm or at room temperature.