

Baked Beans

This homemade baked bean recipe is not only easy and economical to make but it's also delicious! We served ours with baked potatoes.

Serves 10 adults or 30 tastes
30 m

Recipe adapted from
Recipe Tin Eats



Ingredients

- 3 x 400g tins haricot, navy, cannellini or any white beans
- 2 cups vegetable stock
- 1 cup water
- 2 teaspoons Worcestershire sauce
- 6 tablespoons tomato sauce
- 2 tablespoons tomato paste
- 1 tablespoon brown sugar
- 1 tablespoon apple cider vinegar
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon black pepper
- 1 tablespoon mustard
- 3 teaspoons of smoked paprika
- Salt to taste
- 8 teaspoon cornflour
- ¼ cup water

Equipment

Chopping boards
Knives
Saucepan
Wooden spoon
Measuring spoons
Measuring cups
Potato masher

Instructions

1. Place all Baked Beans ingredients in a pot (except beans) and stir.
2. **Add** beans.
3. Bring to a simmer, then lower heat to medium low and simmer for 20 minutes, without the lid. **Stir** every now and then so the beans don't catch on the bottom of the pot.
4. **Mix cornflour** with water. Pour into pot while stirring, then cook for 2 minutes until sauce thickens – it will thicken quickly.
5. **Check for salt:** Taste and add more salt if needed.
6. Mash some of the beans if you want smaller pieces.



Note

Feel free to add anything you like to this recipe. Vegetables or other proteins- e.g. carrots, celery, spinach, kale, bacon, ham, chorizo etc...