



Makes 8 cups
Preparation Time: 10 minutes
Cook Time: 5 hours

INGREDIENTS:

4 15-oz. cans no-salt-added cannellini beans, rinsed and drained (6 cups)

3 cups finely chopped onions

¼ cup pure maple syrup

1 6-oz. can no-salt-added tomato paste

1½ tablespoons yellow mustard

1 tablespoon apple cider vinegar

1 bay leaf

¼ teaspoon ground cloves

¼ teaspoon sea salt

Slow-Cooker Baked Beans

These **slow-cooker** baked beans made with canned beans are the ultimate fuss-free comfort food. **Cannellini beans** and tomato paste are combined with onions and maple syrup to achieve the perfect balance between tangy and sweet, while mustard and ground cloves add depth. Whether you're craving a hearty winter warmer or a summer side that won't overheat your kitchen, this slow-cooked classic has you covered.

For more inspiration, check out these tasty ideas:

- [Easy Vegan Baked Beans](#)
- [Caponata Beans and Polenta](#)
- [8-Ingredient Slow-Cooker Chili](#)
- [Slow-Cooker Vegan Cassoulet](#)

By Mary Margaret Chappell

- 1 In a 5- to 6-quart slow cooker stir together all ingredients and 3 cups water. Cover and cook on high 5 to 6 hours or until onions are tender and liquid is saucy.