

Doggie Birthday Cake

INGREDIENTS

- 1 egg
- 1 teaspoon vanilla extract
- 1/4 cup peanut butter
- 1/4 cup cooking oil
- 1/3 cup honey
- 1 cup shredded carrots
- 1 cup whole wheat flour
- 1 teaspoon baking soda

MATERIALS

- Large Bowl
- Wooden Spoon or spatula
- Measuring cup
- Two 5 inch tins about the size of a pot pie

STEPS

1. Preheat oven to 350 degrees F (175 degrees C) Grease a small 5 inch baking tin. We used Bakers Joy.
2. Combine the egg, peanut butter, oil, vanilla and honey in a large bowl and blend well.
3. Stir in the carrots and mix thoroughly.
4. Sift together the flour and the baking soda and fold into the carrot mixture.
5. Spoon cake batter into the prepared pans
6. Bake in preheated oven for 35-40 minutes. Let cake cool in the pan for 10 minutes. Then turn out onto a wire rack to cool completely.

FROSTING INGREDIENTS

- 6 oz plain yogurt
- 2 Tablespoons Peanut Butter
- Food coloring if desired

STEPS

1. Mix all ingredients together.
2. Add food coloring if desired.
3. If needed, thicken with a teaspoon or two of flour. Using wheat flour may change the hue a little so you might want to use white flour.
4. We painted on the frosting with a pastry brush and then refrigerated treats to harden
5. Be sure to wait until your cakes have completely cooled.
6. With the extra frosting we painted biscuits

