**Elvis’ Birthday Cake** (in honor of our beagle, Elvis: 2004-2020)

By Chef Jen, RDN/LDN  
Makes ~ 16 2x2 inch portions

**Cake:**

½ cup all-purpose flour  
1 cup whole wheat flour  
1 ½ tsp baking powder  
½ tsp salt  
1 tbsp honey  
½ cup canola oil  
½ cup unsweetened applesauce  
1 mashed ripe banana  
1 large carrot, grated  
½ cup natural, chunky peanut butter  
½ -1 cup water (enough to make thick batter consistency)

**Frosting:**

1 Tbsp Non-fat Greek yogurt  
½ ripe banana, mashed  
Cinnamon for sprinkling

**Preparation:**

1. Preheat oven to 350°F. Lightly grease an 8x8 inch square pan.

2. In a small bowl, add all dry ingredients though salt and mix well.

3. In a large separate bowl add honey, oil, applesauce, carrot, banana and peanut butter. Mix well then add in dry ingredients. Mix in ½ cup water. If batter is still dry, add up to 1 cup water until desired consistency.

4. Bake until cake springs back to touch, ~ 25-30 minutes. Cool completely on wire rack.

5. Frosting: In a small bowl, mash banana then add yogurt and mix well. Spread over cake, sprinkle top with cinnamon and refrigerate for at least 2 hours.

6. For serving: Remove cake from fridge and cut into 2x2 in squares. This is enough to share with other doggie friends or freeze portions for up to 3 months.