

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
- ¼ cup canola oil
- ¼ cup unsweetened applesauce
- 1 mashed ripe banana
- 1 large carrot, grated
- ¼ 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.

