

# Double Pumpkin Cakes



They taste like pumpkin....and they look like pumpkin! Sort of :)

Don't waste your money on a silicone pumpkin shaped mold like we did - not worth it! You can make this as a layer cake, cupcakes, or any shape you would like. The dogs don't care what shape you make them for sure.

This recipe is a little more involved than some of the ones we share but it is worth it.

## Cake Ingredients:

- 1 1/2 cups all purpose flour (you can also use wheat or oat flour if you prefer)
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 teaspoon cinnamon (optional)
- 3/4 cup pumpkin puree
- 1/2 cup unsweetened applesauce
- 1/4 cup smooth natural peanut butter (make sure no Xylitol or palm oil)
- 2 large eggs
- 1 Tablespoon honey

## Frosting Ingredients:

- 1 cup unsweetened Greek yogurt
- 1/2 cup peanut butter
- 1 tablespoon honey or maple syrup

## Instructions:

- 1) Preheat oven to 350 degrees; prepare your mold or 8" round cake pan with baking spray
- 2) In a medium bowl whisk together the flour, baking soda, baking powder, salt and cinnamon.
- 3) In a separate bowl whisk together the pumpkin, applesauce, peanut butter, eggs and honey until combined
- 4) Whisk the wet ingredients into the dry (you can use a stand mixer but you definitely don't have to)
- 5) Place batter into your prepared pan
- 6) For an 8" round cake pan bake 30-40 minutes until a tester comes out clean. For smaller molds or muffins we found 20-25 to be enough.
- 7) While your cakes bake/cool make the frosting by whisking all the ingredients in a bowl
- 8) Use an offset spatula to smooth around the cake or on the muffins
- 9) we used a half a hard dog biscuit to decorate

Store cakes covered in the refrigerator up to 4 days.