

Doggo Peanut Butter Pumpkin Cake

Ingredients

- 1 cup flour
- 1/2 tsp baking soda
- 1/8 cup vegetable oil
- 1/4 cup peanut butter
- 1/2 cup unsweetened applesauce
- 1/2 cup pumpkin puree
- 1 egg

Instructions

1. Preheat oven to 350 degrees F.
2. In a large bowl add the flour and baking soda.
3. In a second bowl add vegetable oil, peanut butter, applesauce and pumpkin puree. Stir until combined. Add egg and mix well.
4. Mix half of the dry ingredients into the wet, mix until combined and then add the rest and mix.
5. Pour into a greased 8" round or square pan. We used 3 small bowls the size of pot pies.
6. Bake for approximately 25-30 minutes until a toothpick is inserted and removed clean.
7. Allow to cool for 10 minutes and then remove from baking dish and cool completely on a wire rack.
8. Prepare frosting if desired. Apply frosting only after cake is completely cooled.