



# BOSSCAKE

## DOG BIRTHDAY CAKE



### INGREDIENTS:

- 1 ½ cups oat flour
- ½ teaspoon aluminum free baking powder
- ¼ teaspoon baking soda
- 2 eggs
- ½ cup Boss Dog® Brand Raw Goat Milk\*
- ¼ cup raw honey
- 1 container Boss Dog® Brand Peanut Butter Banana Frozen Yogurt\*
- ¼ cup natural peanut butter
- Coconut frosting (recipe below)

### PREPARATION

- Preheat the oven to 300°F.
- Spray four 4" mini cake pans with non-stick cooking spray.
- Spoon to measure oat flour and add to a medium bowl with the baking powder and baking soda. Whisk together to combine, and set bowl aside.
- In a stand mixer with paddle attachment, mix eggs, Boss Dog® Brand Raw Goat Milk, honey, Boss Dog® Brand Peanut Butter Banana Frozen Yogurt, and peanut butter on low speed until well incorporated.
- Gradually add flour mixture, ½ cup at a time until no dry flour remains.
- Pour batter evenly into pans until about ¾ full to allow for rising.
- Bake for 20 – 25 minutes until a toothpick comes out clean and top springs back.
- Allow cakes to cool in pans for 15 minutes, then turn out onto a cooling rack.
- When completely cool, level cakes with a long serrated knife, and wrap each layer in plastic wrap. Refrigerate until ready to assemble or freeze in an airtight container for up to one month.
- When ready, pipe frosting in between cake layers. Use a spatula to spread extra frosting on the outer layer. Design as you wish!

