



PEANUT BUTTER AND BANANA PUPCAKES

Prep time – 15 mins.

Cook time – 15 mins.

Total Time – 30 mins.

INGREDIENTS:

½ cup plain flour

½ tsp baking powder

¼ cup smooth peanut butter

1 medium banana mashed

1 egg

2 tbsp water

FROSTING:

4 oz. cream cheese

½ cup smooth peanut butter

½ mashed banana

INSTRUCTIONS:

1. Preheat oven to 350 degrees. If making muffins, line the muffin pan with cupcake papers. If using a cake pan (we used two small heart shaped pans) grease with Pam or other spray.
2. Sift together flour and baking powder; set aside.
3. In a medium bowl, stir together the peanut butter mashed banana, egg and water until combined.
4. Stir in the flour mixture and mix until smooth. Scoop into muffin cups or pour into cake pans.
5. Bake for 8 – 10 mins. for cupcakes and 15 – 20 mins. for cake pans.

FROSTING:

1. Cream the peanut butter and cream cheese together.
2. Add in the mashed banana and continue mixing for 2 mins. until well mixed. (Please note this will not be as light and fluffy as normal buttercream with sugar)
3. Spoon icing into a piping bag and pipe swirls onto the cooled cupcakes. Or just spread on cakes with an icing spatula.
4. Top with their favorite treat!

***Please double check that your peanut butter does not contain the artificial sweetener xylitol as this is toxic to dogs.**

This recipe makes enough for 3 large cupcakes, or 5 mini cupcakes or two small cake pans.