

Carrot Peanut Butter Cake With Cream Cheese Frosting

Ingredients:

- 1 cup of flour
- 1 tsp baking soda
- 1/4 cup peanut butter
- 1/4 cup vegetable oil
- 1 cup shredded carrots
- 1 tsp vanilla
- 1/3 cup honey
- 1 egg



Directions:

Preheat the oven to 350°. Mix the flour and baking soda together and then add the remaining ingredients. Pour the batter into a greased 8" round cake pan and bake for 30 minutes. Let the cake cool for 5 mins and then remove it from the pan to a cooling rack to let it completely cool. Frost with softened cream cheese. Cover the sides and top with the frosting. To decorate add some shredded carrots or small dog treats.

Enjoy!!!

