

Banana Pupcakes with Blueberry Paws Ice Cream

Blueberry Paws Ice Cream

Plain nonfat yogurt
Blueberries
Honey
Pink food coloring
2 Ziploc bags
Silicone paw mold

Mix a couple drops of pink food coloring with the plain yogurt until it is "paw" pink. Place the pink yogurt in a Ziploc bag, cut the corner off one end to use it as a piping bag. Fill paw pads in the mold with pink and freeze until solid. In the meantime, blend blueberries with the yogurt and some honey. Put the blueberry mixture into a Ziploc bag and cut off a corner to make it a piping bag. Fill the rest of the molds with the blueberry mixture and freeze until solid. (I have no specific measurements, and just go by the look of it all)

Banana Pupcakes

2 pureed ripe bananas
1 tbsp honey
1 tbsp Maple Syrup
2 cups of water
3 cups of whole wheat flour
1 large egg
1 ½ tsp baking powder

Heat the oven to 350 degrees. In a mixing bowl, combine everything but the flour, mix well. Slowly add in the flour until it is well blended. Pour the mixture into cupcake forms (I used silicone ones), and bake for 20 minutes. Let cool on a cooling rack.

Serve the cupcake with an ice cream paw on top of it on a festive plate and enjoy!

