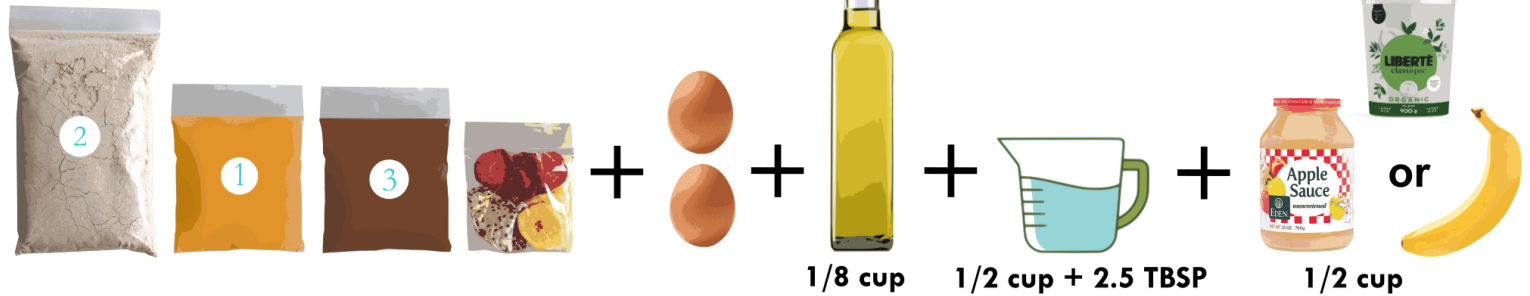
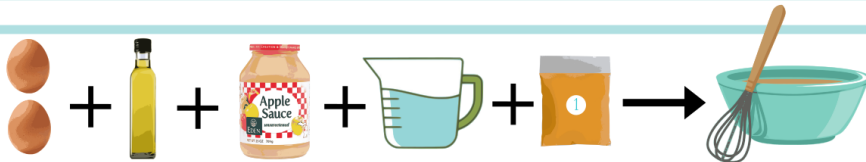


Cúbakes dog mini cake baking kit



325°F

Line or grease a cupcake pan with oil. No need to grease if it's silicone.



In a bowl, whisk the pumpkin-peanut powder (package #1) with 2 eggs, 1/8 cup OLIVE, SUNFLOWER or COCONUT OIL, 1/2 cup water and 1/2 cup unsweetened applesauce, yogurt or mashed banana



To the bowl add the flour (package #2) and mix with a spatula or spoon til there are no large lumps, but don't over mix. Spoon the batter into baking cups, filling to the tops.



Bake for approx 25-28 minutes. Check the cakes at about 22 minutes to make sure the edges don't brown too much. The cakes are done when tops are a golden colour. Cool completely before making icing.



In a small bowl, mix together the carob icing mix (package #3) and 2 1/2 tablespoons water. Stir with spoon until very smooth. If it's too thick add water a drop at a time til spreadable.



With a small knife, spread the icing on the cakes like this: put a spoonful of icing in the center of the cake and spread out to the edges. Decorate with the dried fruit while the icing is still sticky. Yay!