

Happy Birthday Banana Cake™

with cream cheese icing

a recipe by *The Norfolk Nibbles Treat Boutique™*

 serves 12-16 (2 loaves)**  60 minutes**

ingredients

4 very ripe bananas
1-1/2 c. all-purpose flour
1 c splenda* sugar replacement
2 tbsp butter, softened
1 tsp vanilla extract
1 tsp baking soda
1/2 tsp baking powder
1 egg
2 tbsp applesauce



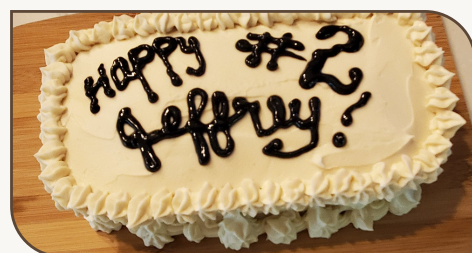
*Both Splenda and Swerve are pet friendly

**Yield depends on the size of cake pan and size of servings

To prevent sugar overload, it is recommended that the icing be scraped from the fur-kid's portion before serving

directions

1. Mash bananas in a bowl.
2. Add all other ingredients and mix well.
3. Pour into 2 greased 9" x 5" loaf pans, or 1 - 8" x 8" square, or 1 9" x 13" rectangular cake pan, or muffin tins.
4. Bake in a preheated 350°F oven for 50 to 60 minutes, or until a toothpick comes out clean.



Cream Cheese Icing

ingredients

1 block Philadelphia Cream Cheese, at room temperature

2 c Swerve Icing Sugar* (or amount to achieve necessary consistency (Swerve is pet friendly))

Food colouring of choice

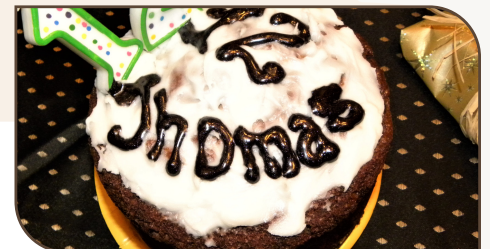
Tubes of decorating gel in colours of choice


directions

1. Beat cream cheese with mixer until smooth
2. Gradually mix in icing sugar until desired consistency is achieved
3. Mix in food colouring of choice and decorate as desired.

Use your imagination!


Happy Birthday!


*Always double-check ingredients to be certain they're pet friendly! Keep in mind any allergies or reactions your fur-kid may have to certain foods. Serve in **modest** portions!