

# Doggy Layer Cake

- 3 cups flour
- 1 T. baking powder
- 1/2 cup margarine, softened
- 6 eggs, beaten
- 1/2 cup corn oil
- 2 jars strained chicken baby food
- 2 cups finely shredded carrots
- 1 cup plain or vanilla yogurt
- 1 cup peanut butter
- 2 or 3 strips of bacon, fried crisp, then crumbled, or use bacon-flavored jerky strips, cut into bits.



## Preparation:

Generously grease and flour two 8” round cake pans; set aside. Combine flour and baking powder; set aside. In a mixing bowl, beat softened margarine until smooth. Add eggs and corn oil; mix well. Add strained chicken, and shredded carrots and mix until smooth. Add flour mixture and mix thoroughly. Pour batter into the 2 prepared 8” cake pans. Bake at 325° for 60 minutes. Let cool for a few minutes before removing from pans. Cool completely on wire racks.

In a separate bowl, mix yogurt and peanut butter until smooth (add more yogurt for thinner frosting or more peanut butter for thicker frosting).

Place one layer on a serving plate and spread yogurt/peanut butter mixture over top. Place second layer on top, then spread yogurt/peanut butter mixture on top and sides of entire cake. Sprinkle crumbled bacon or bits of jerky strips over top.

Use “Pupperoni” sticks instead of candles.