

Pupcakes for your pet



Pets change lives
We change theirs



Blue Cross is a charity that has been helping sick,
injured and homeless pets since 1897.

Pupcakes

165g self-raising flour
165g finely grated carrot
2 eggs
60ml honey

To Decorate

280g cream cheese
Small dog treats



- 1 Pre-heat your oven to 170C (325F)/gas mark 3, and spray a mini muffin tray with non-stick baking spray (or use paper cases)
- 2 Beat together all the pupcake ingredients until well incorporated
- 3 Place a teaspoon of mixture into each muffin cup and once full, tap the tin a couple of times gently on the work surface to level out the mixture
- 4 Bake for 25 mins then leave to cool completely before removing from the tin
- 5 Whip the cream cheese until smooth and then spread or pipe onto the cupcakes
- 6 Decorate with a tasty doggie treat if you like

Please feed in moderation and with consideration to the individual dogs' diet. Please also bear in mind that should you wish to personalise the recipe, raisins, chocolate and artificial sweeteners are toxic to dogs.

Recipe only suitable for dogs.



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Vegan banana & peanut butter cupcakes



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Ingredients – makes 16

240g self-raising flour
140g golden caster sugar
1tsp bicarbonate of soda
240g egg-free mayonnaise
2 large or 3 small ripe bananas, mashed
1tsp vanilla extract
25g vegan dark chocolate chips

For the icing

80g vegan margarine
250g icing sugar
25ml vegan milk or almond milk
2tbsp smooth peanut butter



Method

- 1 Heat oven to 170c/150c fan/gas 3 1/2. Line the muffin tins with 16 cases.
- 2 In a bowl, combine the flour, sugar, 1/2 tsp salt and bicarbonate of soda.
- 3 In a second bowl or jug, mix the mayonnaise, mashed bananas and vanilla extract. Pour the wet ingredients into the dry and mix with a spoon until just combined. Spoon the mixture into the case and bake for 20 mins.
- 4 Remove the cupcakes from the oven and sprinkle the chocolate chips over – they will melt and then harden again, so don't touch them.
- 5 For the icing – combine the vegan margarine and icing sugar, then add the vegan milk and continue to mix until completely combined. Finally stir in the peanut butter. Pipe or simply spread the icing on top of the cakes.
- 6 Store in an airtight container and eat within two days.



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Recipe from Good Food magazine,
March 2014

**BLUE
CROSS**

Easy chocolate cupcakes



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Ingredients – makes 10

300g dark chocolate, broken into chunks
200g self-raising flour
200g light muscovado sugar, plus 3tbsp extra

6 tbsp cocoa
150ml sunflower oil, plus a little extra for greasing
284ml pot soured cream
2 eggs
1 tsp vanilla extract



Method

- 1 Heat oven to 180c/gas 4 and line a 10 hole muffin tin with paper cases. Whizz the chocolate into small pieces in a food processor.

- 2 In the largest mixing bowl you have, tip in the flour, sugar, cocoa, oil, 100ml soured cream, eggs, vanilla and 100ml water. Whisk everything together with electric beaters until smooth, then quickly stir in 100g of the whizzed-up chocolate bits.

- 3 Divide the mixture between the 10 cases, then bake for 20 mins until a skewer comes out clean.

- 4 Cool on a wire rack.

- 5 To make the icing – put the remaining chocolate bits, soured cream and 3 tbsp sugar in a small saucepan. Heat gently, stirring, until the chocolate is melted and you have a smooth icing. Chill in the fridge until firm enough to swirl on top of the muffins.

- 6 Then tuck in.



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Recipe from Good Food magazine,
March 2009

**BLUE
CROSS**

Ainsley Harriott's Spiced pumpkin cake with coconut custard



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Ingredients

250g plain flour
1 tsp bicarbonate of soda
1 tsp cinnamon
¼ tsp ground cloves
1 ½ tsp ground ginger
½ tsp allspice
Pinch of salt
150g soft brown sugar

60g softened butter
1 large egg
150g molasses or black treacle
120ml boiling water
200g tinned pumpkin puree
430-500g carton fresh custard
200ml carton coconut cream
½ tsp ground cinnamon
2 tbsp brandy (optional)



Method

- 1 Preheat the oven to 180°C/350°F/Gas 4. Grease and line a 20cm/8inch deep square or round cake tin.
- 2 Sift the flour, bicarbonate of soda, ginger, cinnamon, ground cloves, allspice and pinch of salt into a large bowl.
- 3 Stir the molasses or black treacle into the boiling water until well combined, then stir in the pumpkin puree.
- 4 Beat together the butter and sugar until pale, add the egg and continue to beat until light and fluffy.
- 5 Gradually mix the pumpkin and egg mixture into the dry ingredients until well combined. Do not over mix.
- 6 Pour into the cake tin and bake in the middle of the oven for approx 45-50 minutes or until an inserted skewer comes out clean. Cool on a wire rack.
- 7 Pour the custard, coconut milk, cinnamon and brandy (if using) into a small saucepan. Stir and heat gently. Alternatively you can combine and serve it chilled.



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