

Luscious Liver Cake



Ingredients:

- 1 pound of beef liver, raw
- 4 large eggs
- 1 cup of whole wheat flour

Directions:

- Puree the liver in a food processor until it is smooth. Pour the pureed liver into a mixing bowl. Add the four eggs and the cup of whole wheat flour. Mix the three ingredients together well with a spoon.
- Pour the batter into silicone forms or greased pans to bake. Place in a pre-heated 350 degree oven and bake for thirty minutes.
- If desired frost with low fat, plain Greek yogurt and decorate with tiny dog treats.
- The cake will keep in the refrigerator for up to five days in a sealed container. You can also freeze it and defrost when needed.
- **CAUTION: Dogs will go wild as soon as they smell the liver. Don't leave the cake within reach or unattended! It will disappear!**

