

Hummingbird Cake

Serves: 16

Prep Time: 20 minutes

Total Time: 30 minutes

Ingredients

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- 3 cups all-purpose flour, 13 1/2 ounces
- 2 cups granulated sugar
- 1/2 teaspoon salt
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 3 eggs, beaten
- 1 1/4 cups vegetable oil
- 1 1/2 teaspoons vanilla extract
- 1/2 to 1 cup chopped pecans, toasted if desired



Directions

1. Preheat oven to 350 F. Generously grease and flour three 9-inch round cake pans.
2. Sift the flour, sugar, salt, baking soda and cinnamon together into a large mixing bowl several times. Add the eggs and vegetable oil to the dry ingredients. Stir with a wooden spoon until ingredients are moistened. Stir in vanilla, drained pineapple, and 1 cup pecans. Stir in the chopped bananas.
3. Spoon the batter into the prepared cake pans.
4. Bake the layers in the preheated oven for 25 to 30 minutes or until a wooden pick or cake tester inserted in center comes out clean.
5. Cool in pan for 10 minutes, then turn them onto cooling racks. Cool completely before frosting.
6. To make the frosting, combine the cream cheese and butter in a mixing bowl with an electric mixer; beat until smooth and creamy.
7. Add the powdered sugar and beat on low speed until combined. Increase the speed to medium-high and continue beating until the frosting is light and fluffy. Stir in vanilla.
8. Frost the tops of all three layers of the cake and then stack them. Frost the sides of the cake.
9. Sprinkle the top of the cake evenly with the 1/2 to 1 cup chopped pecans.

