

Hummingbird Cake Recipe

Cake Ingredients:

3 cups all purpose flour
2 cups granulated sugar
½ teaspoon salt
2 teaspoons baking soda
1 teaspoon ground cinnamon
3 eggs, beaten
1 ¼ cups vegetable oil
1 ½ teaspoons vanilla extract
1 can (8oz) crushed pineapple, well drained
1 cup chopped pecans
2 cups chopped firm ripe banana

Cream Cheese Frosting Ingredients:

16 ounces cream cheese, softened
1 cup butter, room temperature
2 pounds confectioners' sugar
2 teaspoons vanilla extract
½ to 1 cup chopped pecans

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Cake Preparation:

Preheat oven to 350. Sift flour, sugar, salt, baking soda and cinnamon together into mixing bowls several times. Add eggs and salad oil to the dry ingredients. Stir with a wooden spoon until the ingredients are well moistened. Then stir in the vanilla, pineapple and 1 cup pecans. Now stir in the bananas. Spoon the batter into 3 well-greased and floured 9-inch round cake pans. Bake for 25 to 30 minutes, or until a wooden pick or cake tester inserted in the center comes out clean. Cool in the pans for about 10 minutes, turn onto cooling racks. Be certain to cool completely before frosting.

Cream Cheese Frosting Preparation:

Yum! Combine cream cheese and butter. You need to cream until smooth. Add the powdered sugar, beating with an electric mixer until light and fluffy. Stir in the vanilla. Frost the tops of the 3 layers, stack them and frost sides. Sprinkle the top evenly with the ½ cup to 1 cup chopped pecans.