

# Hummingbird Cake

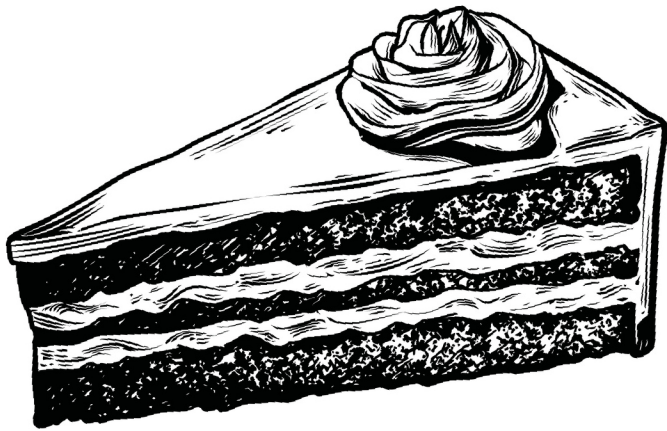
Makes: 1 nine-inch layered cake    Prepping Time: 1 hr 30 mi    Cooking Time: 25-30 min

## Ingredients

- 3 cups all-purpose flour
- 2 cups sugar
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 3 eggs, beaten
- 1 ½ cups salad oil
- 1 ½ teaspoons vanilla extract
- 1 (8-ounce) can crushed pineapple, undrained
- 2 cups chopped pecans or walnuts, divided
- 2 cups chopped bananas
- Cream cheese frosting (recipe follows)

## Directions

- Combine dry ingredients in a large mixing bowl
- Add eggs and salad oil, stirring until dry ingredients are moistened. Do not beat.
- Stir in vanilla, pineapple, 1 cup chopped pecans, and bananas
- Spoon batter into 3 well-greased and floured 9-inch cakepans
- Bake at 350 for 25 to 30 minutes or until cake tests done
- Cool in pans 10 minutes; remove from pans, and cool completely
- Spread frosting between layers and on top and sides of cake
- Sprinkle with 1 cup chopped pecans



# Cream Cheese Frosting

Makes: 3-layer cake

Prepping Time: 10 min

Cooking Time: 0 min

## Ingredients

- 2 (8-ounce) packages, cream cheese, softened
- 1 cup butter or margarine, softened
- 2 (16-ounce) packages powdered sugar
- 2 teaspoons vanilla extract

## Directions

- Combine cream cheese and butter; cream until smooth
- Add powdered sugar, beating until light and fluffy
- Stir in vanilla