

Hummingbird Cake



Level: Easy Prep Time: 30 minutes
Serves: 16 Cook Time: 30 minutes

CAKE INGREDIENTS:

Cake Mixture #1:

3 cups all-purpose flour
2 cups white granulated sugar
1 tsp. baking soda
1 tsp. salt
1 tsp. ground cinnamon

Cake Mixture #2:

1 cup vegetable oil
3 large eggs, at room temperature
1½ tsp. vanilla extract

Other cake ingredients:

2 cups chopped bananas (not mashed)
1 (8.25 oz.) can crushed pineapple with juice
1 cup pecans, finely chopped



FROSTING INGREDIENTS:

2 (8 oz.) cream cheese, at room temperature
1 cup (2 sticks) unsalted butter, at room temperature
3 cups confectioner's powdered sugar, sifted
2 tsp. vanilla extract
½ cup toasted pecans, coarsely chopped (see Notes below)

For cake: Preheat oven to 350°. Butter and flour two 9-inch round cake pans with 2-inch high sides. Set aside.

In a large bowl, whisk cake mixture #1. In a medium bowl, whisk cake mixture #2. Add cake mixture #2 to cake mixture #1. Whisk to combine all ingredients (mixture will be thick). Add the remaining cake ingredients and stir with a rubber spatula or wooden spoon to combine. Divide the batter equally between the prepared pans. Bake for about 30 minutes, until a toothpick inserted in the center comes out clean. Cool the cakes in the pans on a wire rack for 10 minutes. Run a knife around the cake sides and turn out onto the wire rack to cool completely.

For frosting: Using an electric mixer, beat the cream cheese and butter in a large bowl until smooth. Add the sugar and vanilla, beat until combined. When the cakes have cooled, place one cake layer on a plate. Spread 1½ cups frosting over. Top with the second layer. Spread remaining frosting over top and sides of cake. Sprinkle the toasted pecans on top. Cover and chill in the refrigerator. Let the cake stand at room temperature before serving.

Notes:

- I toasted the pecans whole right after the cakes were done baking. Lightly spray a flat baking sheet or pan with non-stick cooking spray and spread out pecans evenly. Toast at 350° for about 5 minutes until the pecans become aromatic. No longer because they tend to burn. Chop after cooling and store in an airtight container until ready to use.
- Recipe from The River House Tea Room, Gruene, Texas