

Hummingbird Cake

Makes 1 9 in cake

- 4 cups AP Flour
- 1 1/4 tsp Baking Soda
- 1 tsp Salt
- 2 1/2 cups Sugar
- 1 1/2 tsp Ground Cinnamon
- 1 1/3 cup Vegetable Oil
- 4 ea Eggs, Beaten
- 1 cup Crushed Pineapple
- 2 cups Bananas, chopped
- 1 cup Pecans, Chopped
- 1 tsp Vanilla

- 1 cup Pecans, Chopped
- 1 batch Cream Cheese Frosting

- 1) Prepare 3 9 inch pans with cooking spray and line with parchment paper. Dust pans with flour.
- 2) Whisk together flour, baking soda, salt, sugar and ground cinnamon
- 3) Add the vegetable oil, beaten eggs, crushed pineapple, bananas, chopped pecans and vanilla. Mix by hand until just combined. It is ok if it's a little lumpy.
- 4) Divide between the pans and bake at 350 for 25-30 min
- 5) Cool. Frost with cream cheese frosting and garnish with chopped pecans

This might sound like a healthy cake with all that fruit in it, but they say it's called hummingbird cake because there is enough sugar in it to keep a hummingbird flying. So be sure you have several friends to share with, and enjoy.

Italian Cream Cheese Frosting

Makes 1 qt

- 1 cup Sugar
- 1/2 cup Water
- 4 ea Egg Whites
- 1/4 Tsp Cream of tartar
- 2 sticks Butter, softened
- 1 lb Cream Cheese, softened
- 1 tsp Vanilla



- 1) In a stand mixer with whip attachment whip egg whites and Cream of tartar until they hold stiff peaks
- 2) While this is mixing combine sugar and water in a small saucepan. Bring to a boil, and allow to boil for 2 min
- 3) Slowly pour the syrup into the egg whites while the mixer is on .
- 4) Continue mixing until the egg mixture cools to room temperature. About 10 minutes
- 5) With the mixer on high speed slowly add the butter followed by the cream cheese. Mixture might appear broken as you add the butter, just keep adding more, it should come back together.

Note: only use frosting at room temperature. Cold frosting will not spread

This is not your typical cream cheese frosting. It is rich and delicate, and isn't as sweet as a frosting made with a bunch of powdered sugar.