

HUMMINGBIRD CAKE

PREP TIME

45 mins

COOK TIME

1 hour

SERVINGS

8 - 10

INGREDIENTS

3 cups flour	1 cup chopped pecans
2 cups sugar	2 cups bananas, diced
1 teaspoon baking soda	1 1/2 teaspoons vanilla
1teaspoon salt	(2) 8oz. pkg. cream cheese
1 teaspoon cinnamon	1 cup butter
1 1/2 cups cooking oil	2 teaspoons vanilla
3 eggs	2 boxes confectioners sugar
(1) 8oz. can crushed pineapple including juice	1 cup pecans
1	

INSTRUCTIONS

1. Preheat oven to 350°F.
 2. In a bowl , combine all dry ingredients by hand.
 3. Add oil and beat eggs. (the mixture should be stiff)
 - 4.Add pineapple , nuts , bananas and vanilla.
 - 5.Greese and flour three 9 inch cakepans
 6. Bake for 25 minutes.
 7. Let cool in pan for 10 minutes
 8. For Icing , Mix cream cheese , butter ,vanilla and confectioner's sugar together until light and fluffy.
 - 9.Spread on cake and top with pecans .
 10. The recipe for icing can be cut in half if you dont like thick icing.
-