

Hummingbird Cake

Despite its name, Hummingbird cake is not made from or for hummingbirds. It is a moist, flavorful cake made from a relatively simple recipe. Many speculate that the cake's name is due to its sweetness, but the origin of the cake remains a mystery.

Toast a total of 2 cups of pecans to divide between the cake and the frosting, the cake will slice more cleanly if you refrigerate it for at least an hour.

2 (8 oz. cans) crushed pineapple in juice,
well drained -**save juice**

3 cups (15 oz.) all purpose flour

2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon ground cinnamon

1 teaspoon salt

2 cups (14 oz.) granulated sugar

3 large eggs

1 cup vegetable oil

4 very ripe large bananas, peeled and
mashed (2 cups)

1 ½ cups pecans, toasted and chopped

2 teaspoons vanilla extract



Frosting:

20 Tablespoons unsalted butter, softened

5 cups (20 oz.) confectioners' sugar

2 ½ teaspoons vanilla extract

½ teaspoon salt

20 oz. cream cheese, chilled and cut into 20
equal pieces

½ cup pecans, toasted and chopped.

Cake:

Grease 2 9" round pans, and line with parchment. Grease and flour parchment. Preheat oven to 350°.

Cook pineapple juice in saucepan on medium heat to reduce to 1/3 cup.

Combine dry ingredients. Whisk together eggs and sugar. Whisk in oil, then bananas, pecans, vanilla, drained pineapple and reduced juice. Stir in dry ingredients until just combined. Divide in prepared pans, smoothing tops. Bake 50-55 minutes until toothpick comes out clean. Cool on racks for 20 minutes before removing from pans. Cool thoroughly on racks.

Frosting:

With mixer, beat together the butter, sugar, vanilla and salt until smooth. Mix 2 minutes more, then add cream cheese one piece at a time; mix until smooth and then for 2 minutes more. Fill and frost cake with frosting using 2 cups between layers. Sprinkle top with ½ cup pecans.

Refrigerate for at least one hour and up to two days. Serves 12-14.