

HUMMINGBIRD CAKE

CAKE INGREDIENTS

3 CUPS FLOUR
1 TEASPOON BAKING SODA
1 TEASPOON GROUND CINNAMON
1/2 TEASPOON KOSHER SALT
1 CUP CANOLA OIL
2 TEASPOONS VANILLA EXTRACT
2 CUPS SUGAR
3 EGGS
3 CUPS MASHED BANANA
8 OZ CRUSHED PINEAPPLE
1 CUP CHOPPED PECANS
1 CUP UNSWEETENED COCONUT,
SHREDDED

FROSTING INGREDIENTS

8 OZ CREAM CHEESE
2 TABLESPOONS BROWN SUGAR
1 TEASPOON VANILLA EXTRACT
1 PINT HEAVY CREAM
EDIBLE FLOWERS

TEMP, TIME & SERVINGS

350°
40 MINUTES
2- 9" ROUND CAKES

HERE'S HOW

- 1 SIFT TOGETHER FIRST FOUR INGREDIENTS, SET ASIDE.
- 2 COMBINE OIL, VANILLA EXTRACT, SUGAR, BEAT FOR 2 MINUTES. ADD EGGS, ONE AT A TIME, BEAT BETWEEN EACH ADDITION, BEAT AT MEDIUM SPEED FOR 3 MINUTES UNTIL LIGHT AND FLUFFY
- 3 COMBINE BANANAS, DRAINED PINEAPPLE, PECANS AND COCONUT
- 4 STIR FRUIT/NUT MIXTURE INTO OIL/SUGAR/EGG MIXTURE, STIR IN FLOUR/SPICE MIXTURE.
- 5 POUR INTO BUTTERED AND FLOURED PANS, BAKE UNTIL GOLDEN BROWN. COOL FOR 15 MINUTES IN PAN, COOL COMPLETELY ON WIRE RACK BEFORE FROSTING.

FROSTING - COMBINE CREAM CHEESE, SUGAR AND VANILLA. BEAT UNTIL FLUFFY, ADD HEAVY CREAM, BEAT UNTIL STIFF PEAKS FORM.

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MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN