

Hummingbird Cake

RECIPE LIGHTLY ADAPTED FROM KELLY MINTER



Ingredients

Cake:

1/2 c SWP Pecans, finely chopped
1 package yellow cake mix
1 – 8oz. can crushed pineapple with juice
1 c mashed bananas
1/2 c vegetable oil
1/2 c water
3 extra-large eggs
1 t vanilla extract
1 t cinnamon

Frosting:

2 packages cream cheese, room temperature
2 sticks unsalted butter, room temperature
4 c powdered sugar, sifted
1/2 t vanilla extract
1/4 t almond extract

Directions

1. Preheat oven to 350°F.
 2. Combine the cake mix, crushed pineapple with juice, mashed bananas, oil, water, eggs, vanilla, and cinnamon in a large bowl of an electric mixer and beat about 2 minutes until smooth.
 3. Pour into 2 – 8 inch greased cake pans, or a 9x13 greased cake pan. Bake for approximately 35 minutes, or until a toothpick comes out clean.
 4. Allow cakes to cool in pan for 30 minutes before removing. Then allow them to cool completely before frosting.
 5. Beat the cream cheese and butter on high for about 3 minutes. Then, with the mixer on low, slowly add the powdered sugar and extract flavorings. Continue beating on low just until smooth. Frost cake and refrigerate until ready to serve.
- **Just like if you were making banana bread, make sure you have ripe bananas to use for this recipe.**