

Hummingbird cake



Ingredients:

Cake:

- 3 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 1/4 teaspoon nutmeg
- 1/2 cup (1 stick) unsalted butter, softened
- 1/2 cup vegetable oil
- 1 cup packed light brown sugar
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 3 large eggs
- 1 (8-ounce) can crushed pineapple, drained
- 2 cups mashed ripe bananas (about 4 medium bananas)
- 1 cup chopped pecans, toasted

Frosting:

- 8 ounces cream cheese, softened
- 1/2 cup unsalted butter, softened
- 3 cups powdered sugar
- 1 teaspoon vanilla extract
- Pinch of salt



Instructions:

1. Preheat oven to 350°F (175°C). Grease and flour two 8-inch round cake pans.
2. In a large bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, and nutmeg. Set aside.
3. In a separate bowl, cream together butter and oil until light and fluffy. Beat in brown sugar and granulated sugar until well combined. Stir in vanilla extract.
4. Add eggs one at a time, beating well after each addition.
5. Alternately add dry ingredients and mashed bananas to wet ingredients, mixing until just combined. Fold in drained pineapple and toasted pecans.
6. Divide batter evenly between prepared pans. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Cool cakes in pans for 10 minutes, then transfer to a wire rack to cool completely.
7. While cakes cool, prepare frosting. In a large bowl, cream together cream cheese and butter until smooth. Gradually beat in powdered sugar until light and fluffy. Stir in vanilla extract and salt.
8. Once cakes are cool, frost the top of one cake layer with frosting. Place the second cake layer on top and frost the entire cake.
9. Decorate with additional toasted pecans, if desired.