

Hummingbird Cake

from Southern Living

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3 cups	AP flour
2 cups	Sugar
1 tsp	Salt
1 tsp	Baking Soda
1 tsp	Ground Cinnamon
3	Eggs, lightly beaten
1 1/2 cups	Vegetable oil
1 1/2 tsp	Vanilla extract
1 8oz can	Crushed pineapple, undrained
2 cups	Bananas, chopped
2 cups	Toasted pecans, chopped, divided
	Shortening
	Cream Cheese Frosting

1. Preheat oven to 350°F
2. Whisk together flour and next 4 ingredients in a large bowl. Add eggs and oil and stir until dry ingredients are moistened.
3. Stir in vanilla, pineapple, bananas, and 1 cup toasted pecans.
4. Spoon batter into 3 well-greased (w/ shortening) and floured 9-inch round cake pans
5. Bake at 350°F for 25-30 minutes
6. Cool in pans on wire racks for 10 minutes, remove from pans and place directly on racks until completely cool (about 1 hour).
7. Layer cakes and frosting, sprinkling remaining pecans on top.