Hummingbird Cake

from Southern Living

Sunday, January 24, 2016

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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](onenote:#Cream%20Cheese%20Frosting&section-id={5F4CEA45-524B-435F-87F8-0C981C8DD5D7}&page-id={E56BCB8C-60E5-4232-A597-8BD3DBE86761}&object-id={9CABFA67-15E1-0AC7-0F38-AB7566B9E707}&10&base-path=https://d.docs.live.net/141561fa59a01ace/%5e.Documents/Personal%20(Web)/Recipes.one) |

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.