

# Hummingbird Cake II

**Servings:** 12**Yield:** 1 9 inch layer cake

This recipe has been in the family for many years and we enjoy serving it at all family doings. No coconut in this one.

## Ingredients

3 cups all-purpose flour  
2 cups white sugar  
1 teaspoon salt  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
3 large eggs  
1 ½ cups vegetable oil  
1 ½ teaspoons vanilla extract  
1 (8 ounce) can crushed pineapple, drained  
1 cup chopped walnuts  
2 cups diced bananas  
1 (8 ounce) package cream cheese, softened  
½ cup butter  
4 cups confectioners' sugar  
1 teaspoon vanilla extract

## Directions

### Step 1

Do NOT use mixer. Combine flour, white sugar, salt, baking soda, and ground cinnamon. Add eggs and oil stirring until dry ingredients are moistened. Stir in 1 1/2 teaspoons vanilla, pineapple, nuts and bananas.

### Step 2

Pour into 3 9-inch greased and floured pans. Bake at 350 degrees F (175 degrees C) for 25-30 minutes or until cake tests done.

### Step 3

To Make Cream Cheese Frosting: Combine cream cheese and butter or margarine. Cream until smooth. Add confectioners' sugar, beating until light and fluffy. Stir in 1 teaspoon vanilla. Frost cooled cake.

## Nutrition Facts

### Per Serving:

892.6 calories; protein 8.1g 16% DV; carbohydrates 107.9g 35% DV; fat 49.7g 77% DV; cholesterol 87.4mg 29% DV; sodium 427.7mg 17% DV.

