**HUMMINGBIRD CAKE**

This rich three-layer cake with cream cheese frosting is a southern favorite—in fact, it has the honor of being one of Southern Living’s most requested recipes, first appearing in its pages in 1978 (submitted by Mrs. L.H. Wiggins of Greensboro, North Carolina) and then again in its Silver Jubilee issue in 1990. It was passed on to **Mikes Recipes. Net** by a friend Maureen McCarthy.

Serves 12

**INGREDIENTS:**

FOR THE CAKE:

1. 3 cups all-purpose flour
2. 2 cups granulated sugar
3. 1 Tsp. baking soda
4. 1 Tsp. salt
5. 1 Tsp. ground cinnamon
6. 1 cup vegetable oil
7. 3 large eggs
8. 1 Tbs. vanilla extract
9. 1 (6 ounces) can crushed pineapple packed in juice
10. 1-1/2 cup pecans, toasted and chopped, plus extra for garnishing if desired
11. 2 ripe bananas, peeled and chopped

FOR THE FROSTING:

1. 16 Tbs. (2 sticks) unsalted butter, softened
2. 4 cups confectioners’ sugar
3. 16 ounces cream cheese, cut into 8 pieces softened
4. 1-1/2 Tsp. vanilla extract
5. Pinch of salt

**DIRECTIONS:**

FOR THE CAKE:

Adjust two oven racks to the upper-middle and lower-middle positions and heat the oven to 350 degrees. Grease and flour three 9-inch cake pans. Whisk the flour, granulated sugar, baking soda, salt, and cinnamon in a large bowl. Whisk the oil, eggs, and vanilla in a medium bowl, add the flour mixture and whisk until combined. Using a rubber spatula, fold in the pineapple (with the juice), pecans, and bananas. Divide the batter evenly among the prepared pans and bake until a toothpick inserted in the center comes out clean, 25 to 30 minutes, rotating and switching the pan positions halfway through baking. Cool the cakes in the pans for 10 minutes, then turn out onto racks to cool completely, at least 30 minutes.

FOR THE FROSTING:

With the electric mixer on medium-high speed, beat the butter and confectioners’ sugar until fluffy, about 2 minutes. Add the cream cheese, one piece at a time, and beat until incorporated. Beat in the vanilla and salt. Refrigerate until ready to use.

ASSEMBLE:

Spread about 1-1/2 cups of the frosting on one cake layer. Top with a second cake layer and another 1-1/2 cups frosting. Top with the final cake layer and spread the top and sides of the cake with the remaining frosting. Cover and refrigerate until ready to serve. (The cake can be refrigerated for up to 3 days)