

# Hummingbird Cake

## (Banana Cake)

Serves 16

Preparation Time 10 minutes; Baking Time 30 to 35 minutes; Assembly Time: 20 minutes

- 1 Pkge plain **Yellow cake mix** (not a pudding=enhanced mix)
- 1 Can (8 oz.) **crushed Pineapple** packed in juice, undrained
- 2 or 3 **Bananas**, peeled and mashed  
(extra if you cut them between layers)
- 1/2 Cup **Water**
- 1/2 Cup **Oil**
- 3 Large **Eggs**
- 1 Teaspoon pure **Vanilla**
- 1 Teaspoon Ground **Cinnamon**

Preheat oven to 350 degrees

Lightly grease two 9 inch round cake pans with oil, then dust with flour. Shake out the excess flour. Set the pans aside.

Place the cake mix, pineapple with its juice, mashed bananas, water, oil, eggs, vanilla, and cinnamon in a large bowl. Blend with electric mixer on low speed for 1 minute. Stop the machine and scrape down the sides of the bowl with a rubber spatula. Increase the mixer speed to medium and beat for 2 minutes more, scraping the sides down again if needed. The batter should look thick and the fruit well blended. Divide the batter between the prepared pans. Place in oven.

Bake until golden brown and spring back when lightly pressed (30 to 35 minutes). Remove from oven and place on wire racks to cool for 10 minutes. Run a dinner knife around the edge of each layer and invert on a rack allow to cool completely.

(Can cut into four layers if desired and ice with cream cheese frosting and sliced bananas)

## **Cream Cheese Frosting**

1 package (8 oz) **cream cheese** at room temp.

8 Tbsp. (1 stick) **butter**

3-3/4 to 4 cups of **icing sugar**

1 tsp. **Vanilla** extract

Place cream cheese and butter in large mixing bowl. Blend until combined. Add the icing sugar a bit at a time blending with the mixer on low speed until sugar is well incorporated. Add the vanilla, then increase the mixer speed to medium and blend the frosting until fluffy, 1 minute more.

Makes 3 cups, enough to frost a 2 to 4 layer cake.

Preparation Time; 5 to 7 minutes.

**ENJOY!!**

**Sharon**