

## Hummingbird Cake

Savannah · 28/09/2024



### Prep Time

1 hr 20 mins

### Difficult

Medium

### Servings

15

### Description

This hummingbird cake is easy to make with ripe bananas and crushed pineapple. It's covered with a sweet cream cheese frosting for a delicious dessert that's sure to impress. Crush additional nuts and press them into the sides of the frosting for a special occasion.

### Ingredients

- - 3 cups all-purpose flour - 2 cups white sugar - 1 teaspoon baking soda - 1 teaspoon salt - 2 cups mashed bananas - 1 ½ cups canola oil - 1 cup chopped black walnuts - 1 (8 ounce) can crushed pineapple
- drained - 3 large eggs - 1 pound confectioners' sugar - 1 (8 ounce) package cream cheese
- softened - ¼ pound butter
- softened - 1 teaspoon vanilla extract

### Instructions

1. Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9-inch cake pans. Dotdash Meredith Food Studios To make the cake: Sift flour
2. sugar
3. baking soda
4. and salt together in a large bowl. Combine bananas
5. oil
6. walnuts
7. pineapple
8. and eggs in another large bowl; mix well. Dotdash Meredith Food Studios Stir flour mixture into banana mixture until combined. Pour batter into the prepared pans. Dotdash Meredith Food Studios Bake in the preheated oven until a toothpick inserted into the center of each pan comes out clean
9. about 1 hour. Allow cakes to cool on wire racks. Dotdash Meredith Food Studios Meanwhile
10. make frosting: Beat together confectioners' sugar
11. cream cheese
12. butter
13. and vanilla in a medium bowl until smooth. Evenly spread frosting on the middle
14. sides
15. and top of cooled cake. Dotdash Meredith Food Studios