

Yield: 10-12 **Author:** Sweet Tea & Fried Pies



Hummingbird Cake

This decadent Hummingbird Cake, but not overly sweet cake, features pineapple compote filling with a cream cheese frosting.

Prep time: 30 M Cook time: 1 hour Total time: 1 H & 30 M

INGREDIENTS:

Cake

- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 2 cups granulated white sugar
- 2 large eggs
- 1½ teaspoon vanilla
- 1 cup vegetable oil
- 1 cup buttermilk
- 2 cups chopped ripe bananas
- 2 cups drained crushed pineapple
- 1 cup chopped pecans or chopped walnuts

Filling

- 1 20-oz can drained crushed pineapple
- 3 tablespoons rum
- 1 teaspoon vanilla

Frosting

- 8 ounces cream cheese, at room temperature
- ½ cup soften butter
- 1 to 2 cups powdered sugar
- 1 teaspoon vanilla

INSTRUCTIONS:

Cake

1. Preheat oven to 350 degrees.
2. Prepare a 9-inch round cake pan by tracing the bottom of the cake pan onto parchment paper with a pencil, and cut along the line. Spray the bottom and sides of the pan with cooking spray and line with the prepared round of parchment paper, smoothing out to remove any creases or air bubbles. Spray the parchment paper then add a couple tablespoons of flour and shake it around the pan until the interior surface is lightly and completely covered. Discard any excess flour.
3. In a large bowl, combine the flour, baking soda, cinnamon, and salt, and whisk until fully incorporated and lump free. Set aside.
4. In the bowl of a standing mixer fitted with the whisk attachment, whisk together the eggs, sugar and vanilla on medium high until light and thick. Reduce speed to medium-low and gradually stream in oil down the side of the bowl very slowly. Mix until fully incorporated.
5. Using a paddle attachment add the flour mixture in three additions, alternating with buttermilk in two additions, beginning and ending with the flour mixture. Mix until smooth.
6. Fold in chopped bananas, pineapples and nuts with a rubber spatula. Scrape batter into prepared pans.
7. Bake cakes for 35-45 minutes until a tester comes out clean. Let cake cool 10 minutes before inverting onto a wire rack to cool complete.

Filling

1. Combine the brown sugar, rum, and vanilla in a saucepan. Squeeze the lemon juice into the pan.
2. Stir to combine the ingredients and bring to a simmer. Add the pineapple and stir until well mixed.
3. Simmer until the liquid has reduced to a syrupy consistency and the pineapple is soft. Set aside to cool.

Frosting

1. To make the frosting, beat together cream cheese and butter until smooth. Beat in vanilla extract. Reduce mixer speed to low and gradually mix in powdered sugar. Increase speed to high and beat frosting until light and fluffy.

Assembly & Decoration

1. Place one cake, domed side down, on a platter. Spread a thin layer of filling over the cake. Start with a couple of tablespoons, then add more as needed to cover surface it'll help you avoid excess filling squeezing out the sides. Alternatively, build a frosting dam by piping a thick ring of frosting around the top edge of the cake. Spread your filling in this dam.
2. Place remaining cake, domed side down, on top. Spread top and sides with about ¼ cup frosting and chill 30 minutes so that frosting sets. Spread remaining frosting over top and sides.
3. Use the back of a spoon to add decorative swirls to the sides and top of cake.

NOTES:

Hummingbird Cake should be stored in an airtight container or well-covered with plastic wrap to protect it from drying out. It can be stored at room temperature (if less than 70 degrees F) for two days or will last in the refrigerator for up to one week. Let cake (slices) come to room temperature before serving.

Calories	Fat (grams)	Sat. Fat (grams)	Carbs (grams)	Fiber (grams)
772.15	33.73	8.58	112.11	2.98
Net carbs	Sugar (grams)	Protein (grams)	Sodium (milligrams)	Cholesterol (grams)
109.13	77.60	7.08	377.31	65.45