

Hummingbird Cake

Ingredients

- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups sugar
- 1 teaspoon ground cinnamon
- 3 large eggs, beaten
- 1 cup vegetable oil
- 1 1/2 teaspoons vanilla extract
- 1 (8-ounce) can crushed pineapple, undrained
- 1 cup chopped pecans
- 2 cups chopped bananas
- Cream Cheese Frosting
- 1/2 cup chopped pecans

Cooking Directions

Combine first 5 ingredients in a large bowl; add eggs and oil, stirring until dry ingredients are moistened. Stir in vanilla, pineapple, 1 cup pecans, and bananas.

Pour batter into three greased and floured 9-inch round cake pans. Bake at 350 degrees for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and cool completely on wire racks.

Spread Cream Cheese Frosting between layers and on top and sides of cake; sprinkle 1/2 cup chopped pecans on top. Store in refrigerator.