

Hummingbird Cake



Ingredients

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

Preparation

Preheat oven to 350°. Whisk together flour and next 4 ingredients in a large bowl; add eggs and oil, stirring just until dry ingredients are moistened. Stir in vanilla, pineapple, bananas, and 1 cup chopped toasted pecans. Spoon batter into 3 well-greased (with shortening) and floured 9-inch round cake pans.

Bake at 350° for 25-30 minutes or until a wooden pick inserted in center comes out clean. Cool cake layers in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Place 1 cake layer on a serving platter. Spread 1 cup Cream Cheese Frosting over cake layer. Top with second layer, and spread 1 cup frosting over cake layer. Top with third cake layer, and spread top and sides of cake with remaining frosting. Arrange toasted pecan halves in a circular pattern over top of cake.