

# Tammy's Hummingbird Cake

**2 CUPS SUGAR**

**3 EGGS**

**3/4 CUP VEGETABLE OIL**

**1 TSP. CINNAMON**

**2 CUPS MASHED BANANAS**

**1/2 TSP. SALT**

**1 TSP. BAKING SODA**

**8 OZ. CAN CRUSHED PINEAPPLE (or larger can if you want to top cake with extra pineapple)**

**3 CUPS ALL-PURPOSE FLOUR**

**1 TSP. VANILLA EXTRACT**

**1 CUP CHOPPED PECANS PLUS 1/2 CUP FOR TOP**

Mix sugar, eggs, oil, bananas, 8 oz. crushed pineapple and vanilla well. Then add baking soda, salt, & cinnamon. Add flour and mix on medium speed for 1 1/2 minutes. Add 1 cup of chopped pecans, mix until just incorporated. (Do not mix over 2 minutes total after flour is added). Grease & flour three 8" round cake pans OR two 9" round cake pans. Add pecans to the bottom of one of the cake pans, then bake all cakes at 350 degrees for 35 minutes or until a toothpick comes out clean & the cake begins to pull away from the sides of the pan.

Use the pecan-topped layer for the top. Ice cake between layers and on sides with Cream Cheese Icing (recipe on Page 106). (Do not ice the top of the cake).

**Optional:** *Simmer the remaining pineapple with 1/2 cup brown sugar until it starts to thicken and use for top of cake.*

# **Cream Cheese Icing**

**4 1/2 CUPS POWDERED SUGAR**  
**1 STICK SALTED BUTTER (ROOM TEMPERATURE)**  
**8 OZ. CREAM CHEESE (ROOM TEMPERATURE)**  
**1 TSP. VANILLA FLAVORING**  
**1 TBSP. EVAPORATED MILK**  
**1 CUP TOASTED CHOPPED PECANS (OPTIONAL)**

Beat butter and cream cheese until fluffy. Add powdered sugar 1/2 cup at a time, alternating with a little of the milk until both are used. Add vanilla and turn mixer on high and fluff for 1 minute. Add pecans and mix until blended.

## **Red Velvet:**

Add 1 cup toasted chopped pecans to icing.

## **Carrot:**

This icing is perfect for icing carrot cake.

## **Banana Bread:**

This icing is perfect for banana bread

**Italian Cream:** add 1 cup toasted coconut with chopped toasted pecans (1/2 cup) to icing.