

Hummingbird Cake

Classic Southern Hummingbird Cake with moist banana-pineapple layers and tangy cream cheese frosting. A beloved dessert perfect for any occasion.

25 min

PREP

30 min

COOK

55 min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Ingredients

- 3 cup flour
- 2 cup granulated sugar
- 3 egg
- 1 tsp cinnamon
- 1 tsp baking soda
- 1 tsp baking powder
- 1 cup canola oil
- 1 tsp sea salt
- 1 tsp nutmeg
- 3 tsp vanilla extract
- 1 cup pineapple
- 1 cup banana
- 1 cup pecan
- 1 lb cream cheese
- 1 cup unsalted butter
- 2 lb powdered sugar
- 1 pinch salt

Instructions

1 Prepare for baking

Preheat oven to 180°C (350°F). Grease two 23cm (9-inch) round cake pans with butter and dust with flour,

tapping out excess.

2 **Mix dry ingredients**

Whisk together 3 cups flour, 2 cups sugar, 1 teaspoon baking soda, 1 teaspoon salt, and 1 teaspoon cinnamon in a large bowl until evenly combined.

3 **Prepare wet ingredients**

Beat 3 eggs in a separate large bowl with an electric mixer on medium speed for 2 minutes until pale and slightly thickened. Add 1 cup vegetable oil and 1 teaspoon vanilla extract, beating until smooth and well combined.

4 Fold 1 cup mashed bananas and 1 cup drained crushed pineapple into the egg mixture using a rubber spatula until just combined.

5 **Combine batter**

Pour the wet ingredients into the dry ingredients and fold gently with a spatula until just combined - do not overmix. Stir in 1 cup chopped pecans until evenly distributed.

6 **Bake the cakes**

Divide batter evenly between prepared pans and smooth tops. Bake for 25-30 minutes until a toothpick inserted in center comes out with just a few moist crumbs attached.

7 Cool cakes in pans for 10 minutes, then turn out onto wire racks. Cool completely for at least 1 hour before frosting.

8 **Make cream cheese frosting**

Beat 2 pounds cream cheese and 1 cup butter with an electric mixer on medium speed until smooth and fluffy, about 3-4 minutes with no lumps visible.

9 Gradually add 1 pound powdered sugar on low speed until incorporated, then beat on medium speed until smooth. Add vanilla extract and a pinch of salt, beating until combined.

10 **Assemble cake**

Place one cake layer on serving plate and spread with about 1 cup frosting, creating an even layer to the edges. Top with second layer and frost top and sides with remaining frosting.

11 Press additional chopped pecans into the sides and sprinkle on top for decoration. Refrigerate for at least 30 minutes to set frosting before slicing.

Tips

Use very ripe bananas for the best flavor and natural sweetness. Overripe bananas with brown spots work perfectly and mash easily.

Drain the crushed pineapple thoroughly but reserve the juice for the frosting. Pat the pineapple dry with paper towels to prevent excess moisture.

Measure flour correctly by spooning it into the measuring cup and leveling with a knife. Too much flour will make the cake heavy.

Don't overmix the batter once you add the dry ingredients. Mix only until flour disappears to ensure a tender cake.

Line your cake pans with parchment paper and grease well. The fruit makes this cake prone to sticking.

Cool the cake layers completely before frosting, or the cream cheese frosting will melt and slide off.

Beat the cream cheese and butter until completely smooth before adding powdered sugar to avoid lumps in the frosting.

Chill the frosted cake for 30 minutes to set the frosting before slicing for cleaner cuts.