

Moist and Flavorful Hummingbird Cake with Cream Cheese Frosting

This cake feels like a hug from grandma. It's tender, sweet, and



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Cake:

- 3 cups all-purpose flour
- 2 cups granulated sugar
- 1 tsp baking soda
- 1 tsp ground cinnamon
- $\frac{1}{2}$ tsp salt
- 3 large eggs, beaten
- 1 cup vegetable oil
- 1 $\frac{1}{2}$ tsp vanilla extract
- 1 (8 oz) can crushed pineapple (with juice)
- 2 cups chopped ripe bananas (about 3 medium bananas)
- 1 cup chopped pecans (optional, but highly recommended)

For the Cream Cheese Frosting:

- 1 (8 oz) block cream cheese, softened
- $\frac{1}{2}$ cup unsalted butter, softened
- 4 cups powdered sugar
- 1 tsp vanilla extract

DIRECTIONS

1. Preheat oven to 350°F (175°C). Grease and flour three 9-inch round cake pans.
2. In a large bowl, whisk together dry ingredients: flour, sugar, baking soda, cinnamon, and salt.
3. Stir in eggs and oil until just moistened. Then fold in vanilla, crushed pineapple (with juice), chopped bananas, and pecans.
4. Divide the batter evenly among the prepared pans.
5. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.
6. Let the cakes cool completely before frosting.
7. For the Frosting:: In a large bowl, beat cream cheese and butter until smooth and fluffy.
8. Gradually add powdered sugar, beating well between each addition.
9. Mix in vanilla and beat until smooth.
10. To Assemble:: Stack and frost layers, spreading a generous amount between each and over the top and sides.
11. Garnish with toasted pecans, banana slices, or a sprinkle of cinnamon if desired.

TIPS FOR SUCCESS

- Don't overmix the batter-gentle folding keeps the crumb tender.
- Toast the pecans beforehand to enhance their flavor and crunch.
- Chill the cake for 30 minutes before serving for easier slicing.

Store leftovers covered in the fridge-the flavor deepens overnight! ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/moist-and-flavorful-hummingbird-cake-with-cream-cheese-frosting/>