

Tropical and Nutty: How to Make the Perfect 3-Layer Hummingbird Cake

3 large eggs (beaten), 1 cup vegetable oil, and 1 tsp vanilla extract.



OVEN
350°F

TIME
25-30 min

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INGREDIENTS

For the Cream Cheese Frosting: Dairy: 16 oz cream cheese (softened) and 1 cup unsalted butter (softened). Sweetener: 6 cups powdered sugar. Flavor: 1 tsp vanilla extract.:

DIRECTIONS

1. Preheat your oven to
2. 350°F (175°C)
3. . Grease and flour three 9-inch round cake pans. For the easiest release, I highly recommend lining the bottoms with parchment paper.
4. Whisk : Dry Ingredients:
5. In a large bowl, combine your flour, sugar, baking soda, cinnamon, and salt.
6. Mix the : Base:
7. Add the eggs, oil, and vanilla to the dry mixture. Stir until just combined-don't overwork it!
8. Fold in the : Flavor:
9. Gently fold in the crushed pineapple (and its juice), the mashed bananas, and the chopped pecans.
10. Divide the batter evenly between the three pans. Bake for
11. 25-30 minutes
12. . A toothpick should come out clean when inserted into the center.
13. Cooling : Phase:
14. Let the cakes cool in their pans for 10 minutes, then flip them onto wire racks. They must be
15. completely cool
16. before you even think about frosting them.
17. Whip the : Frosting:
18. Beat the cream cheese and butter until smooth. Gradually add powdered sugar and vanilla, beating until fluffy.
19. Place one layer on a plate, spread a generous amount

of frosting, and repeat. Finish by frosting the top and sides. Garnish with extra pecans for a professional look.

SWAPS & NOTES

and elevates them with the bright, acidic pop of crushed pineapple.

Another reason this cake holds a special place in my heart is the frosting.

A three-layer cake needs a sturdy yet silky finish, and this cream cheese frosting is the gold standard.

It's festive and grand, making it the perfect choice for a birthday, anniversary, or any gathering where you want to provide a "wow" factor similar to How This Unicorn Poke Cake Became My Favorite Party Trick.

TIPS FOR SUCCESS

Leveling the Cakes: If your cake layers have a significant dome, use a serrated knife to gently level them off before stacking.

This makes the cake much more stable.

Room Temp Ingredients: For both the cake and the frosting, ensure your eggs, butter, and cream cheese are at room temperature.

This prevents lumps in your frosting and ensures an even bake.

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

Original recipe: <https://chefmaniac.com/tropical-and-nutty-how-to-make-the-perfect-3-layer-hummingbird-cake/>