

Hummingbird Cake

written by The Recipe Exchange | June 12, 2015

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
3 eggs- lightly beaten
2 teaspoons vanilla extract
1 1/2 cups oil
1 (8 ounce can) crushed pineapple -do not drain
2 cups bananas, mashed or about 3 – 4 large bananas
1 cups pecans or almonds or walnuts chopped

Directions

Combine the flour, sugar, baking soda, salt, cinnamon.

Mix together with whisk. Add eggs, vanilla extract, oil, pineapple, bananas and pecans(or nuts of choice) and mix until all ingredients are moistened

Spray 3 (9 inch) round cake pans or one 9 x 13 inch pan. Cook in preheated 350 degree oven 30 to 35 minutes until cake is done in center. Then Frost with cream cheese frosting or any favorite frosting you may have!