

Hummingbird Cake

by: Allrecipes.com

Ingredients:

3 cups all-purpose flour
2 cups white sugar
1 tsp. baking soda
1 tsp. salt
1 1/2 cups canola oil
3 eggs
1 (8 oz.) can crushed pineapple, drained
2 cups mashed bananas
1 cup chopped black walnuts

Instructions:

1. Preheat oven to 350 degrees F.
2. Grease and flour 2 - 9" round pans.
3. Sift together the flour, sugar, baking soda and salt. Set aside.
4. In a large bowl, combine oil, eggs, pineapple, bananas and nuts.
5. Add flour mixture, and mix together by hand.
6. Pour batter into prepared pans and bake for 1 hour or until a toothpick inserted in center comes out clean.
7. Remove from oven and allow to cool on racks.

Frosting

Ingredients:

1 (8 oz.) package cream cheese, softened
1/4 lb. butter, softened
1 lb. confectioners' sugar
1 tsp. vanilla extract

Instructions:

1. Blend the cream cheese, butter, sugar and vanilla extract until smooth.
2. Evenly smooth frosting on middle, sides and top of cake.

Serves: 15

NOTE: Keep refrigerated.

JOYCE LANDE, HAPPY AND HEALTHY LIFESTYLES

www.happyandhealthylifestyles.com | joyce@happyandhealthylifestyles.com | 847-754-1593

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