



Hummingbird Cake or Cupcakes With Cream Cheese Icing

The history of this cake comes from Mrs. L.H. Wiggins of Greensboro North Carolina, she sent it to Southern Living Magazine in February of 1978. For years it was the most requested recipe until Coconut Cake took the spot. This is my version of the cake. Its moist and full of flavor, not hummingbirds!

Preheat oven to 350°F

Two 9-inch (23cm) round baking pans prepared with non-stick spray, set aside or 24 cupcake tins lined
Serves 10 to 12 or 24 cupcakes

3 cups	all-purpose flour
1 tsp	ground cinnamon
1 tsp	baking soda
1 tsp	fine sea salt
1/2 tsp	freshly ground nutmeg
1-1/4 cups	Canola Oil
2 cups	granulated sugar
3 large	eggs
1-1/2 tsp	pure vanilla extract
2 cups	very ripe bananas, mashed (about 4)
8 ozs	crushed pineapple, drained well
1/2 cup	chopped and toasted pecans

1. In a medium bowl, whisk flour, cinnamon, soda, salt and nutmeg. Set aside.
2. In a large bowl, whisk Canola oil and sugar until smooth, about 2 minutes. Add eggs one at a time and beat until light, about 2 minutes. Add vanilla, bananas, pineapple and pecans. Slowly add dry ingredients in three additions, blending well to incorporate.
3. Divide batter into prepared pans, or cupcake tins. Bake in preheated oven until a toothpick inserted into center comes out clean, about 45 to 50 minutes for cake layers and 18-22 minutes for cupcakes.
4. Cool in pan on a rack for 10 minutes before taking out of the pan. Cool on rack.
5. Ice with Cream Cheese Icing

Cream Cheese Icing

Makes 3 cups

This rich icing has many uses. Carrot cake, red velvet or muffins!

8 oz	cream cheese, softened
1/2 cup	unsalted butter, softened
1 tsp	pure vanilla extract
2 lbs	confectioners' sugar
	water/whole milk

1. In a mixer bowl with paddle attachment beat cream cheese and butter on medium high speed until smooth, about 5 minutes. Add vanilla and confectioners' sugar on low speed until it gathers, about 2 minutes. Place on high speed for 4 minutes. If icing is too stiff add a few drops of water or milk.

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