

Salt and Serenity

Hummingbird Cake

Recipe adapted from Bobbette and Belle's recipe for Hummingbird cupcakes.

Serves 10-12

3 cups all purpose flour
2¼ teaspoons baking soda
1 teaspoon kosher salt
¾ teaspoon cinnamon
2 cups granulated sugar
3 large eggs, room temperature
1 cup vegetable oil (I like grapeseed oil)
1 Tablespoon vanilla bean paste or vanilla extract
2 cups canned crushed pineapple, not drained
1 cup mashed ripe bananas (about 3 medium bananas)
1 cup pecans, toasted and finely chopped
1 cup flaked unsweetened coconut (flakes or shredded)
18 ounces cream cheese, room temperature
1½ cups (3 sticks) unsalted butter, room temperature
6¼ cups icing sugar, sifted
1 tablespoon vanilla bean paste or pure vanilla extract
½ teaspoon kosher salt
2-3 tablespoons milk, if necessary, to thin out icing

1. Preheat oven to 350°F. Grease the bottom and sides of 3 eight-inch round cake pans with no-cook cooking spray. Line the bottom of each pan with a circle of parchment paper.
2. In a medium sized bowl, whisk together flour, baking soda, salt and cinnamon.
3. In the bowl of a stand mixer, fitted with the paddle attachment, combine the sugar, eggs, vegetable oil and vanilla. Beat on medium speed until creamy, about 2 minutes. Turn mixer to low speed and add dry ingredients, in 3 additions, mixing after each addition just until combined. Add pineapple, bananas, pecans and coconut and mix until just combined.
4. Evenly divide batter between the 3 prepared pans. Bake for 25-30 minutes, until golden brown and a toothpick inserted in the centers comes

out clean. Let cakes cool in pans set on a wire cooling rack for 10 minutes. Remove cakes from pans and let cool completely on wire racks.

5. While cakes are cooling, make cream cheese frosting. In the bowl of a stand mixer, fitted with the paddle attachment, beat cream cheese and butter together on medium speed, until smooth. Turn mixer down to low and gradually add icing sugar until it is all incorporated. Add vanilla and salt and mix on high speed for 1-2 minutes until frosting is fluffy.
6. With a serrated knife, level the tops of each cake. Place one layer of cake on serving platter. Cut 4 small strips of waxed paper and slide them under each side of the cake to keep platter clean while icing. Spread about $\frac{3}{4}$ cup of the icing onto the first layer and spread smooth with an offset spatula. Repeat with second and third layers. Frost the top and sides of the cake. If desired, pipe a decorative border around the top and bottom of the cake. I used a #8 Wilton round tip to pipe a string of pearls.

Cake will keep in fridge for up to 3 days, or can be well-wrapped and frozen for up to 2 months.