

HUMMINGBIRD CAKE

INGREDIENTS:

FOR CAKE:

- 1 ½ cups (180g) chopped pecans, toasted (divided)
- 3 cups (360g) all-purpose flour
- 2 cups (400g) granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon salt
- 3 large eggs, lightly beaten
- 1 ¾ cups mashed ripe bananas (about 4 large bananas)
- 8 ounces (227g) crushed pineapple (undrained)
- ¾ cup (177ml) canola oil
- 1 teaspoon vanilla extract
- 1 teaspoon **LorAnn Banana Bakery Emulsion**
- 1 teaspoon **LorAnn Pineapple Bakery Emulsion**



FOR GLAZE:

- 4 ounces (113g) cream cheese, at room temperature
- 2 cups (220g) sifted confectioners' sugar
- 1 teaspoon vanilla extract
- 1-2 tablespoons milk

DIRECTIONS:

FOR CAKE:

1. Preheat oven to 350°F. Grease a 14-cup Bundt pan and sprinkle 1 cup toasted pecans evenly in the bottom of the pan.
2. Stir together the flour, sugar, baking soda, cinnamon, and salt. Stir in the eggs, bananas, pineapple, oil, and vanilla. Stir until the dry ingredients are just moistened. Spoon the batter evenly in the prepared pan.
3. Bake for 60-70 minutes, or until a cake tester inserted in the center comes out clean.
4. Leave cake in pan to cool on wire rack for 15 minutes.
5. Remove cake from pan and transfer to a wire rack to cool completely.

FOR GLAZE:

1. Using an electric mixer on medium speed, beat the cream cheese, sugar, vanilla, **banana emulsion**, **pineapple emulsion**, and 1 tablespoon milk until well-blended. Continue mixing and add about a teaspoonful of milk at a time until the mixture is smooth and pourable.
2. Pour the glaze over cooled cake. Sprinkle the remaining 1/2 cup pecans over top of glaze.

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