



## HUMMINGBIRD CAKE

3 cups flour  
2 cups sugar  
1 teaspoon salt  
1 teaspoon soda  
1 teaspoon ground cinnamon  
1 1/2 cups oil  
3 eggs beaten  
1 (8-ounce) can crushed pineapple  
1 cup chopped pecans  
2 cup chopped bananas  
1 1/2 teaspoon vanilla.

Combine dry ingredients in large mixer bowl. Add eggs and oil - stir until moistened (do not beat). Stir in vanilla, pineapple, bananas, nuts. Spoon batter into 3 well-greased and floured 8 inch cake pans. Bake at 350 degrees 30 or more minutes or until toothpick comes out clean. Cool 10 minutes in pan. Remove - cool- frost.

### **Frosting:**

1 (8-ounce) package cream cheese  
1 stick butter  
1 1/4 pound powdered sugar  
1 teaspoon vanilla

Cream butter and cream cheese until fluffy. Add powdered sugar, and continue to cream that as you add the vanilla. I beat my icing for a long time to make it as fluffy as possible.