

3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups sugar
1 teaspoon ground cinnamon
3 large eggs, beaten
1 cup vegetable oil
1 1/2 teaspoons vanilla extract
1 (8-ounce) can crushed pineapple
1 cup chopped pecans
2 cups chopped bananas

Combine first 5 ingredients in a large bowl; add eggs and oil, stirring until dry ingredients are moistened, do not beat! Stir in vanilla, pineapple (undrained), 1 cup pecans, and bananas.

Pour batter into three greased and floured 9-inch round cakepans. Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and cool completely on wire racks.

1 8oz. package cream cheese, softened
1/2 cup butter or margarine, softened
1 (16-ounce) package powdered sugar, sifted
1 teaspoon vanilla extract

Mix together until smooth. Stir in vanilla. Frost between layers, sides and top...sprinkle 1/2 cup chopped nuts on top of cake.



Hummingbird Cake