OLD FASHIONED HUMINGBIRD CAKE

By: Simply Creative Chef Rob Scott

Ingredients: Yields 12-14 servings

2 cups chopped pecans
3 cups all-purpose flour
1 teaspoon baking soda
1 ½ teaspoons ground cinnamon
½ teaspoon allspice
½ teaspoon salt
2 cups mashed banana (4 ripe bananas)
1-8 ounce can crushed pineapple
3 large eggs, at room temperature
2/3 cup vegetable or canola oil (or melted coconut oil)
1 cup packed light or dark brown sugar
¾ cup granulated sugar
2 teaspoons pure vanilla extract

Cream Cheese Frosting:
2-8 ounce block cream cheese, softened to room temperature
¾ cup unsalted butter, softened to room temperature
5 cups confectioners' sugar
1 tablespoon milk
2 teaspoons pure vanilla extract
¼ teaspoon salt

Directions:

- Preheat the oven to 300 degrees F
- Spread pecans onto a lined baking pan, toast for 8 minutes, remove from oven
- Turn oven up to 350 degrees F then grease and lightly flour three 9-inch cake pans
- Whisk the flour, baking soda, cinnamon, allspice, and salt together in a large bowl
- Whisk the rest of the cake ingredients in a medium bowl
- Pour wet ingredients into dry ingredients and whisk until completely combined
- Fold in 1 ½ cups toasted pecans (save the rest for garnish)
- Spread batter evenly between the three prepared cake pans
- Bake for 26-29 minutes or until a toothpick inserted in the center comes out clean – rotate pans halfway through baking
- Remove cakes from the oven and allow to cool completely in the pans set on a wire rack

- Once completely cooled, remove cakes from pan and use a serrated knife to level the tops off so they are flat
- To Make the Frosting: in a large bowl using a handheld mixer, beat the cream cheese and butter together on high speed until smooth and creamy
- Add confectioners' sugar, vanilla, milk, and salt
- Beat on low speed for 30 seconds, then switch to high speed and beat for 2 minutes
- Taste and add more salt, if needed
- Assemble and Frost: place one cake layer on your cake stand or serving plate and evenly cover the top with frosting
- Top with the second layer and evenly cover the top with frosting
- Finish with the third cake layer and spread the remaining frosting all over the top and sides
- Garnish with leftover toasted pecans
- Refrigerate for at least 30 minutes before slicing or else the cake may gently fall apart as you cut