

Hummingbird Cake

Ingredients:

300g SR flour, 1/2 tsp salt, 1/2 tsp baking powder,
300g caster sugar, 1tsp ground cinnamon,
225ml Vegetable oil, 2 mashed bananas, 3 beaten eggs,
150g chopped pineapple pieces, 80g pecan chopped nuts

Icing:

200g full fat soft cheese, 150g softened butter, 80g runny
honey, 80g icing sugar, zest of an orange.

Method:

- Pre-heat the oven to 180 /160 fan/gas 4.
- Grease 2 x 20cm tins and line with greaseproof paper.
- Sieve flour into large bowl, add salt and baking powder.
- Stir in sugar and cinnamon
- In a separate bowl, whisk oil, bananas and eggs until well combined.
- Add wet ingredients to dry ingredients and fold until well combined. add pineapple and pecans.
- Spoon into tins and bake for 35-45 minutes.
- Leave in tins for 10 minutes then transfer to wire rack to cool.
- Put soft cheese, butter, honey and sugar into bowl and mix well
- Leave in fridge for 30 minutes before using to sandwich two cakes together and spread over top. Cover in orange zest.