

# Hummingbird Cake

## Ingredients:

- 3 cups all-purpose flour
- 2 cups granulated sugar
- 1 tsp ground cinnamon
- 1/2 teaspoon cardamom
- 1 tsp baking soda
- 1 tsp salt
- 3 large eggs beaten
- 1 1/4 cup vegetable oil
- 2 tsp vanilla extract
- 1/4 cup candied pineapple
- 2 tablespoons candied lime
- 8 oz crushed pineapple with juice
- 1 cup ripe mashed bananas about 3 bananas
- 1/2 cup coconut flakes (unsweetened)
- 1 cup chopped pecans



## Directions:

Preheat oven to 350 degrees. Prepare 2 9" inch round cake pans by spraying with non stick baking spray then lining each pan with parchment paper then lastly spraying the top of the parchment paper.

In a large bowl, add flour, sugar, cinnamon, cardamom, baking soda and salt then whisk together until combined.

Next whisk in eggs, oil, vanilla, pineapple with juice, mashed bananas, candied pineapple, candied lime, coconut flakes and pecans until completely combined. The final batter will be thick.

Evenly divide the batter into prepared cake pans and bake for 24-30 minutes or until a toothpick inserted into the center comes out clean.

After cooling for 10-15 minutes, remove cakes and allow them to cool to room temperature before frosting.