

# Hummingbird Cake

Yield: 12 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-hummingbird-cake-recipe>

## Ingredients:

- 3 1/2 cups all-purpose flour plus more for the pans
- 2 cups granulated sugar
- 2 teaspoons baking powder
- 1 teaspoon kosher salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/2 teaspoon grated nutmeg
- 1 cup canola or other mild vegetable oil, plus more for the pans
- 3 large eggs lightly beaten
- 2 cups bananas mashed ripe, about 4
- 8 ounces crushed pineapple 1 cup, packed in juice, undrained
- 1 tablespoon vanilla extract
- 1 cup chopped pecans untoasted
- 1 pound cream cheese softened
- 1/2 pound unsalted butter softened
- 6 cups confectioners' sugar sifted
- 1 tablespoon bourbon
- 2 teaspoons vanilla extract
- 1 cup chopped pecans lightly toasted

## Nutrition:

1. Calories: 1110 calories
2. Carbohydrate: 134 grams
3. Cholesterol: 135 milligrams
4. Fat: 61 grams
5. Fiber: 4 grams
6. Protein: 10 grams
7. SaturatedFat: 20 grams
8. Sodium: 480 milligrams

9. Sugar: 100 grams

---

Thank you for visiting our website. Hope you enjoy Hummingbird Cake above. You can see more 20 jamaican hummingbird cake recipe Discover culinary perfection! to get more great cooking ideas.