

Betty's Happy Mother's Day Hummingbird Cake



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In this video, Betty demonstrates how to make Hummingbird Cake for Mother's Day. This is a three-layer cake that is similar to carrot cake, but it does not have carrots or coconut; in the place of those ingredients, it has bananas. It is a terrific cake to make to honor your mother on Mother's Day!

Ingredients:

3 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
3 eggs, well-beaten
1 cup vegetable oil
½ tablespoon (1 ½ teaspoons) vanilla extract
8-oz. can crushed pineapple, undrained
1 cup chopped pecans
2 chopped bananas (about 2 cups)
Cream Cheese Frosting for Mother's Day Hummingbird Cake (You will find this in bettyskitchen—next video.)
½ cup chopped pecans

Combine 3 cups flour, 2 cups sugar, 1 teaspoon baking soda, 1 teaspoon salt, and 1 teaspoon cinnamon in a large mixing bowl. Add 3 well-beaten eggs and 1 cup vegetable oil, stirring until dry ingredients are moistened. Do not beat. Stir in ½ tablespoon vanilla, an undrained 8-oz. can crushed pineapple, 1 cup chopped pecans, and 2 chopped bananas. Stir just until all ingredients are combined. Spoon batter into 3 greased and floured 9-inch round cake pans. Bake at 350 degrees (F) for about 25 minutes, or until a toothpick inserted into the center comes out clean. (My cake layers took only 20 minutes to bake; this will vary with different ovens.) Remove cake layers from oven. Cool in pans for 10 minutes, and then remove from pans and cool completely on a rack or flat surface. Spread Cream Cheese Frosting for Mother's Day Hummingbird Cake between layers and on sides and top of cake. Sprinkle ½ cup chopped pecans over top of cake. Refrigerate until a couple of hours before serving. Store in the refrigerator for up to 2 weeks. Happy Mother's Day, with love --Betty