

Hummingbird Sheet Cake (dessert)

Prep: 15 mins. Cook: 45 mins. Serves: 12

Cake

Cooking spray

3 c. all-purpose flour, plus a little more for pan

1 ½ tsp. cinnamon

1 tsp. baking soda

1 tsp. kosher salt

½ tsp. nutmeg

2 c. sugar

1 ½ c. canola oil

1 c. sweetened coconut

2 tsp. vanilla extract

3 eggs

3 very ripe bananas, mashed (1.5 to 2 cups)

18 oz. can crushed pineapple (and drained)

1 c. pecans, toasted and chopped

Frosting

8 T. (1 stick) butter, softened

¼ tsp. salt

8 oz. cream cheese, softened

3 ½ c. confectioners' sugar

1 tsp. vanilla extract

1-2 T heavy cream

¼ c. finely chopped pecans, for garnish



Instructions for the cake

1. Preheat oven to 350 degrees. Spray a 9x13 inch metal pan with nonstick cooking spray and dust lightly with flour.

2. In a large bowl, whisk flour, cinnamon, baking soda, salt and nutmeg.

3. In a separate bowl, beat together the sugar, oil, coconut, vanilla, eggs, banana, and pineapple.

4. Pour the wet ingredients into the dry ingredients and whisk until combined. Fold in the pecans, then pour the batter into the prepared pan.

5. Bake for 30-45 minutes or until a toothpick in the center comes out clean.

6. Allow cake to cool for 30 minutes, then transfer to a wire rack to cool completely.

Instructions for the frosting

1. In a bowl of a stand mixer with the paddle attachment (or a hand mixer), beat the butter and salt on a high speed for 1 minute.

2. Add in cream cheese and beat until combined and fluffy (about 1 minute).

3. On a medium speed, add in the confectioners' sugar in small batches until well combined.

4. Beat in the vanilla until combined.

*Add in heavy cream as needed if the icing is too stiff.

5. Spread icing over the cake and sprinkle with chopped pecans and serve.