

Hummingbird Cake

Recipe by Gina Chambers, G's Creations

3 cups all purpose flour	1 1/2 teaspoons vanilla extract
1 teaspoon baking soda	1 (8-ounce) can crushed pineapple, undrained
1 teaspoon salt	1 cup chopped pecans
2 cups sugar	2 cups chopped bananas
1 teaspoon ground cinnamon	Cream cheese frosting
3 large eggs, beaten	
1 cup vegetable oil	

Combine first 5 ingredients in a large bowl; add eggs and oil, stirring until dry ingredients are moistened. (Do not beat.) Stir in vanilla, pineapple, 1 cup pecans, and bananas. Pour batter into two greased and floured 9-inch round cake pans. Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and cool completely on wire racks. Spread cream cheese frosting between layers and on top and sides of cake; sprinkle 1/2 cup chopped pecans on top. Store in refrigerator.