

Hummingbird Loaf Cake

Hummingbird Cake

1 hour, 15 minutes to prepare serves 8-10

INGREDIENTS

1 1/2 cups flour

1 cup granulated sugar

3/4 cup oil

2 spotted bananas, mashed

2 eggs, beaten

1/2 cup canned pineapple chunks, undrained

1/2 cup chopped pecans

1/4 cup raisins

1/2 tablespoon vanilla extract

1 teaspoon baking soda

1/4 teaspoon salt

1/2 teaspoon cinnam

PREPARATION

Preheat oven to 350°F and grease and flour a 9×5 inch loaf pan.

In a medium bowl, whisk together flour, baking soda, salt, sugar, and cinnamon. Add eggs and oil and stir to combine.

Fold in vanilla, pineapple, banana, pecans, and raisins and pour batter into prepared pan.

Place pan in oven and bake until a toothpick inserted into the center comes out clean, about 1 hour. (But start checking on it at 45 minutes just to be safe.) If cake is browning too quickly, lay a piece of aluminum foil over the top.

Let cake cool in pan for 20 minutes before removing to cool completely. Serve and enjoy!