

HUMMINGBIRD CAKE (from *The Cake Mix Doctor*)

1 pkg. (18.25 oz.) plain yellow cake mix
(better if no pudding in it)
1 can (8 oz.) crushed pineapple packed in juice, undrained
2 medium or 3 small bananas, peeled and mashed (1 cup)
½ cup water
½ cup vegetable oil
3 large eggs
1 tsp. pure vanilla extract
1 tsp. ground cinnamon
Cream Cheese Frosting
½ cup chopped pecans, toasted

Place rack in center of oven and preheat to 350°. Lightly grease two 9-inch round cake pans with solid vegetable shortening, then dust with flour. Shake out excess flour and set pans aside.

Place the cake mix, pineapple with its juice, mashed bananas, water, oil, eggs, vanilla, and cinnamon in a large mixer bowl. Blend with an electric mixer on low speed for 1 minute. Stop the machine and scrape down the sides of the bowl with a rubber spatula. Increase the mixer speed to medium and beat for 2 minutes more, scraping the sides down again if needed. Divide the batter between the prepared pans, smoothing it down with the rubber spatula. Place the pans in the oven side by side.

Bake the cakes until they are golden brown and spring back when lightly pressed with your finger, 30 to 32 minutes. Remove pans from the oven and place them on wire racks to cool for 10 minutes. Run a dinner knife around the edge of each layer and invert each onto a rack, then invert them again on another rack so the cakes are right side up. Allow them to cool completely.

When the cake layers have cooled completely, place one layer, right side up on a serving platter and spread the top with frosting. Place the second layer on top of the first and then spread top and sides with frosting. Sprinkle toasted pecans on top of the cake. Place the cake, uncovered, in the refrigerator until the frosting sets, about 20 minutes. Serve at once or chill the cake for serving later.