

Chef Art Smith's Hummingbird Cake

Homecomin' Florida Kitchen at Disney Springs

Yield: 12 servings

Butter and flour, for prepping pans

Cake batter:

3 cups self-rising flour, preferably White Lily brand
2 cups granulated sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
2 cups chopped ripe bananas
1 cup crushed pineapple
1 cup vegetable oil
2 large eggs, beaten
1 1/2 teaspoons pure vanilla extract

Icing:

8 ounces cream cheese, at room temperature
8 ounces butter, at room temperature
1 pound confectioners' sugar (about 4 1/2 cups sifted)
1 teaspoon pure vanilla extract

For serving:

Fresh seasonal fruit for garnish
Vanilla bean ice cream

Recipe provided by Chef Art Smith's Homecomin'

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For the cake:

1. Position racks in the center and bottom third of the oven and preheat to 350F. Lightly butter two 9-inch roundcake pans, sprinkle evenly with flour and tap out the excess. (If you wish, butter the pans, line the bottoms with rounds of parchment paper, then flour the pans and tap out the excess.)
2. In a large bowl, sift the flour, sugar, cinnamon and salt into a bowl.
3. In second large bowl, stir or whisk the bananas, pineapple, oil, eggs and vanilla until combined. Do not use an electric mixer. Pour into the dry mixture and fold together with a large spatula just until smooth. Do not beat. Spread evenly into the pans.
4. Bake until the cake springs back when pressed in the center, 30-35 minutes. Transfer the cakes to wire racks and cool for 10 minutes. Invert the cakes onto the racks (remove the parchment paper now if using). Turn right side up and cool completely.

For the icing:

Using an electric mixer on high speed, beat the cream cheese and butter in a large bowl until combined. On low speed, gradually beat in the confectioners' sugar, then the vanilla, to make a smooth icing.

To assemble:

Place 1 cake layer, upside down on a serving platter. Spread with about 2/3 cup of the icing. Top with the second layer, right side up. Spread the remaining icing over the top and sides of the cake. The cake can be prepared up to 1 day ahead and stored, uncovered in the refrigerator. Let stand at room temperature 1 hour before serving. Serve slices with a scoop of icing and a fruit garnish.