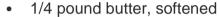
Hummingbird Cake

Ingredients

- 3 cups flour
- 2 cups white sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 cups canola oil
- 3 eggs
- 1 (8 ounce) can crushed pineapple, drained
- 2 cups mashed bananas
- 1 cup chopped pecans



- 1 pound confectioners' sugar
- 1 teaspoon vanilla extract
- Enough milk to thin





- 1. Preheat oven to 350°. Grease and flour two 9-inch cake pans.
- 2. Sift together the flour, sugar, baking soda and salt. Set aside.
- 3. In a large bowl, combine the oil, eggs, pineapple, bananas and nuts. Add flour mixture, and mix together by hand.
- 4. Pour batter into prepared pans. Bake in preheated oven until a toothpick inserted in center of each pan comes out clean, about 1 hour. Remove from oven and allow to cool on racks.
- 5. Prepare the frosting by blending together the butter, sugar and vanilla until smooth. Evenly spread frosting on middle, sides and top of cake.