

Humming bird Cake

3 cups all purpose flour
1 t baking soda
½ t salt
2 cups sugar
1 t cinnamon
3 eggs, beaten
¾ cup vegetable oil
1 ½ t vanilla
8 oz crushed pineapple
1 cup pecans, chopped
1 ¾ cups banana, mashed
Cream cheese frosting
½ cup pecans, chopped

Combine the 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 of pecans and bananas. Pour batter into 3 greased and floured 9 inch pans. Bake at 350 degrees for 25–30 minutes or until a wooden toothpick comes out clean. Cool in pans for 10 minutes; remove from pans and let cool on wire racks. Stir ½ cup of pecans in cream cheese frosting or reserve them for the top and the sides.