



Hummingbird Cake

- 3 c. all-purpose flour
- 2 c. sugar
- 1 tsp. baking soda
- 1 tsp. salt
- 1 tsp. Watkins Cinnamon
- 3 eggs, beaten
- 1 c. vegetable oil
- 1 1/2 tsp. Watkins Vanilla Extract
- 1 tsp. Watkins Butter Extract
- 1 can (8 oz.) crushed pineapple, undrained
- 1 c. chopped pecans
- 2 c. chopped ripe bananas



Cream Cheese Frosting (recipe below)

- 1/2 c. chopping pecans

Combine flour and next four ingredients in large bowl; mix well. Stir in eggs, oil and extracts; stir until dry ingredients are moistened — do not beat. Fold in crushed pineapple, pecans, and bananas. Spoon batter into three greased and floured 9-inch round cake pans. Bake at 350°F for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire rack 20 minutes, remove from pans and cool completely.

Spread frosting between layers, on top, and sides of cake. Sprinkle with chopped pecans. Refrigerate at least 24 hours before serving; the flavors will blend and intensify upon standing.

Cream Cheese Frosting

- 1 package (8 oz.) cream cheese, softened
- 1/2 c. butter, softened
- 3 1/2 c. powdered sugar
- 1 tsp. Watkins Vanilla Nut Extract

Combine cream cheese and butter, beating until smooth. Add powdered sugar and extract; beat until light and fluffy.

Makes 12 servings

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