Hummingbird Cake



Ingredients

- 3 c. flour
- 3 eggs
- 2 c. sugar
- 1 (8 oz.) can crushed pineapple
- 1 tsp. soda
- 1 tsp. butter
- 1 tsp. salt
- 1 1/2 c. cooking oil
- 1/2 tsp. vanilla
- 1/2 c. chopped nuts
- 1 tsp. cinnamon
- 2 to 3 bananas, mashed

Method

- 1. Sift together flour, soda, salt, and cinnamon.
- 2. Set it aside.
- 3. Add 3 eggs to sugar and mix well.
- 4. Add dry ingredients, then crushed pineapple.
- 5. Add cooking oil.
- 6. Mix thoroughly.
- 7. Stir in pineapple and chopped nuts.
- 8. Pour it into a tube pan which has been buttered, then dusted with sugar to make a nice crust.
- 9. Bake at 350 F for 1 hour.
- 10. Cool in pan for 1 hour.

Courtesy of member Betty Jane Bailey, House of Lancaster Cookery Book, 1986