

Hummingbird Cake



Method

Grease a deep 23cm round cake pan and line base with baking paper

Drain pineapple in a fine sieve, pressing out as much syrup as possible, reserving $\frac{1}{4}$ cup syrup.

Sift flours, soda and Chai in a large bowl. Stir in sugar and coconut. Make a well in the centre.

Add combined bananas, eggs, oil, pineapple and reserved syrup. Mix until combined. Pour mixture into prepared pan.

Cook at 180 degrees Celsius for about 1 hour, or until cooked when tested with skewer.

Cover with foil if top is over browning.

Stand cake in a pan for 5 minutes and turn out onto wire rack to cool.

Cream Cheese Frosting: Beat butter, cream cheese, essence in a small bowl with electric mixer until light and fluffy.

Gradually beat in icing sugar until smooth.

Spread on top and side of cake.

Ingredients

Cake

450g can crushed pineapple

1 cup plain flour

$\frac{1}{2}$ cup self-raising flour

$\frac{1}{2}$ tsp bicarbonate of soda

$\frac{1}{2}$ tsp [Chai Spice Blend](#)

1 cup brown sugar, firmly packed

$\frac{1}{2}$ cup desiccated coconut

1 cup mashed over ripe bananas

2 eggs, lightly beaten

$\frac{3}{4}$ cup canola oil

Cream Cheese Frosting

50g butter, softened

250g cream cheese, softened

1 tsp [Chai Spice Blend](#)

1 cup icing sugar

1 tsp vanilla