

## HUMMINGBIRD CAKE RECIPE– MEN ONLY

Pre- heat oven 200° C, fan oven 180° C, Gas mark 6.

### Ingredients:

#### For the Sponge:

250g self raising flour

250g caster sugar

1 tsp baking powder

1 tsp ground cinnamon

50g chopped walnut pieces

2 large ripe bananas peeled & mashed (200-250g peeled weight)

1 x 432g tin pineapple chunks, drained and finely chopped

2 eggs beaten

1 tsp vanilla extract

175ml sunflower oil plus extra for greasing

#### For the Icing:

100g butter - softened

175g full fat cream cheese

300g icing sugar – sifted

1 tsp vanilla extract

### Method:

Thoroughly grease and line two 8” round loose bottom cake tins.

Put flour, sugar, baking powder and cinnamon into a bowl, add chopped walnut and stir together.

In a separate bowl, mix together mashed bananas and chopped pineapple with the eggs, vanilla extract and sunflower oil. Add this mixture to the dry ingredients and stir with wooden spoon to combine, taking care not to over mix.

Divide batter evenly between tins, smooth top with wooden spoon.

Bake for 25-30 minutes. Cool before removing from tins.

**Icing** - Put butter, cream cheese, icing sugar and vanilla extract into a bowl and beat together with electric hand whisk until smooth. Chill for 30 minutes before assembling the cake.

**Assembling the Cake:** place one cold sponge on a plate and spread with half the icing, then place other sponge on top and spread with remaining icing.