

When we had our delightful visit with Greg Grant and his mother, Jackie, during our Nacogdoches weekend, Jackie served us this delicious cake (plus homemade pickles, etc.). She graciously has shared her recipe which I know many of us are anxious to try.

Hummingbird Cake

3C flour
1 tsp. salt
1 tsp. cinnamon
1 C oil
1 (8 oz.) can crushed pineapple, undrained
2 C mashed bananas
2 C sugar
1 tsp. baking soda
3 eggs, beaten
1 1/2 tsp. vanilla
1 C pecans, chopped

- Grease and flour 3 cake pans.
- Sift dry ingredients in large bowl, add eggs and oil stirring until dry ingredients are moistened (do not beat).
- Stir in vanilla, pineapple, 1 C pecans, and bananas.
- Spoon batter into cake pans.
- Bake at 350 degrees for 30 minutes.
- Cool, remove from pans.

Cream Cheese Icing

1 stick butter, softened
1 8 oz. cream cheese, softened
2 T lemon juice
1 tsp. vanilla
1 lb. confectioner's sugar
1 C chopped pecans

- Use mixer to beat first four ingredients until fluffy.
- Add sugar and then stir in pecans.