

Hummingbird Cake

In a bowl combine.....no beaters required just a good ol' fashioned wooden spoon....

3 cups of S.R Flour
1 teaspoon Bi-carb soda
1 teaspoon mixed spice
1 ½ cup castor sugar
1 cup vegetable or light olive oil
3 eggs

Mix well....

Add....

1 x 425 gram can crushed pineapple
2 cups of mashed banana
1 cup chopped dates
¾ cup of chopped pecan nuts (optional)

Pour into a large square cake tin or 2 smaller loaf tins (I prefer to use a big square tin then I slice it in half and layer with the cream cheese icing.)

Bake in moderate oven (180 degrees) for 50 minutes or until skewer comes out clean.

Philly Icing

100 grams of butter
250 grams Full Fat Philly cream cheese (light goes too runny)
¾ cup Icing sugar

Beat well until creamy. Slice cake in half and spread with Philly Icing then ice top of cake as well.

YUM, YUM!!!!