

## **Hummingbird Cake**

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 3/4 cups (265g) self-raising flour
1 cup (200g) brown sugar
1/2 cup (45g) desiccated coconut
1/2 cup (55g) coarsely chopped walnuts
1 tsp bicarbonate of soda
1 tsp ground cinnamon
440g can crushed pineapple, drained
2 large over-ripe bananas, mashed
2 eggs, lightly whisked
3/4 cup (185ml) sunflower or vegetable oil

## Instructions

- 1. Preheat oven to 160°C.
- 2. Grease a large cake tin.
- 3. Combine the flour, sugar, coconut, walnuts, bicarb soda, cinnamon and cardamom in a large bowl.
- 4. Mash the banana in a separate bowl and add to the mixture along with the pineapple, eggs and oil. Stir the mixture until combined.
- 5. Pour the mixture into the greased cake tin and bake for 30 minutes or until a skewer inserted in the centres comes out clean.
- 6. Set aside on tray to cool completely before icing.

## Lemon icing:

- 1 cup (150g) sifted pure icing sugar
- 1 tsp finely grated lemon rind
- 1-1 1/2 tbs lemon juice
- 1. To make the icing, combine the icing sugar, rind and juice, and stir until the mixture is smooth.
- 2. Pour on to cake and spread with a spatula. Top with some julienned lemon rind to decorate.