

Ananaslı Muzlu Kek (Hummingbird Cake)

Classic Hummingbird Cake with pineapple, banana, and cream cheese frosting. This moist spiced cake is perfect for any celebration or coffee break.

25 min

HAZIRLIK

30 min

PIRME

55 min

TOPLAM

8

PORSİYON

Medium

ZORLUK

Ananaslı Muzlu Kek (Hummingbird Cake)

Malzemeler

- 3 cup flour
- 2 cup granulated sugar
- 3 egg
- 1 tsp cinnamon
- 1 tsp baking soda
- 1 tsp baking powder
- 1 cup canola oil
- 1 tsp sea salt
- 1 tsp nutmeg
- 3 tsp vanilla extract
- 1 cup pineapple
- 1 cup banana
- 1 cup pecan
- 1 lb cream cheese
- 1 cup unsalted butter
- 2 lb powdered sugar
- 1 pinch salt

Yapılışı

- Prepare for baking**
Preheat oven to 175°C (350°F). Grease two 9-inch round cake pans with butter and dust lightly with flour, tapping out excess.
- Whisk together 3 cups flour, 1 teaspoon baking soda, 1 teaspoon salt, 1 teaspoon cinnamon, and 3 teaspoons vanilla extract in a large bowl until evenly combined.
- Make the batter**
Beat 2 cups sugar and 3 eggs with electric mixer on medium speed for 2-3 minutes until mixture is pale and slightly thickened.
- Slowly drizzle in 1 cup vegetable oil while beating on medium speed until fully incorporated and smooth.

- 5 Mash 1 cup bananas with a fork until mostly smooth with some small lumps remaining. Fold mashed bananas and 1 cup drained crushed pineapple into the batter using a large spoon or spatula.
- 6 Add the flour mixture to the wet ingredients and fold gently with a spatula until just combined and no dry streaks remain. Do not overmix.
- 7 Divide batter evenly between prepared pans, smoothing tops with an offset spatula.
- 8 Bake for 28-32 minutes until tops spring back lightly when touched and a toothpick inserted in center comes out with just a few moist crumbs.
- 9 Cool cakes in pans for 10 minutes, then turn out onto wire racks to cool completely, about 1 hour.
- 10 **Make frosting**
Beat 1 pound cream cheese and 1 cup butter with electric mixer on medium-high speed until light and fluffy, about 3-4 minutes.
- 11 Gradually add 2 pounds powdered sugar, beating on low speed until incorporated, then increase to medium speed and beat until smooth and spreadable.
- 12 **Assemble cake**
Place one cake layer on serving plate and spread half the frosting evenly over top. Place second layer on top and spread remaining frosting over top and sides. Sprinkle with 1 pinch toasted pecans if desired.

?puçlar?

Use overripe bananas for the best flavor and natural sweetness. The bananas should be heavily speckled or even slightly brown for optimal results.

Drain the crushed pineapple thoroughly but reserve the juice for the frosting. Excess liquid will make the batter too wet and affect the cake's structure.

Measure flour correctly by spooning it into the measuring cup and leveling with a knife. Packed flour will result in a dense, heavy cake.

Bring all ingredients to room temperature before mixing. This ensures even incorporation and a smoother batter.

Don't overmix the batter once flour is added. Mix just until combined to prevent tough, rubbery texture from overdeveloped gluten.

Test doneness with a toothpick inserted in the center. It should come out with just a few moist crumbs attached, not completely clean.

Cool cake layers completely before frosting. Warm cake will melt the cream cheese frosting and create a messy appearance.

Chill the assembled cake for 30 minutes before serving to help the frosting set and make slicing easier.