Hummingbird Cake



INGREDIENTS – WHAT YOU NEED

1 ½ cups of plain flour



2 rings of pineapple



~1 cup of pineapple juice from can



90g of butter



1 very ripe banana



¾ cup of white sugar



1 egg



1 teaspoon of cinnamon



½ teaspoon ginger powder



shredded coconut – optional



METHOD – HOW TO PREPARE

Turn on the oven to 180ºC to preheat.



Lightly grease a cake tin with oil.



Put aside for later.

Mash 2 pineapple rings in a bowl with a fork.



Put aside for now.

Put in a mixing bowl –

- 90g of butter
- ¾ cup of sugar

Mix together until creamy.



Add your crushed pineapple.

Mix in well.



Add 1 egg.

Mix in well.



Mash 1 over ripe banana with a fork.

Add to your mixing bowl.

Mix in well.



Sift onto the mixture

- 1 ½ cups of flour
- 1 teaspoon of bicarb soda
- 1 teaspoon of cinnamon
- ½ teaspoon of ginger powder



Don't mix it together yet!

Add 1 cup of pineapple juice.

If you don't have 1 full cup,

top up with cold water from the tap.

Now mix everything together well.



Spoon the batter into your cake tin.



Put the cake tin in your hot oven.

Cook for 40 to 45 minutes.



When done, take the cake out of oven.

Leave to cool for at least 15 minutes.

When cool, spread with icing.

Sprinkle with shredded coconut – Optional