



## Hummingbird Cake with Lemon Glaze

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prep time\*:  
25 minutes

cook time:  
65 minutes

\*cooling time extra

makes 16 servings

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### grocery list

ShopRite all-purpose flour  
ShopRite granulated sugar  
lemons  
baking soda and powdered sugar  
**Morton & Bassett Ground Cinnamon**  
**La Baleine Sea Salt**  
eggs  
ripe bananas  
1 (8-oz.) can crushed pineapple in its own juice  
**Enova Oil**  
**Morton & Bassett Vanilla Extract**  
ShopRite pecans

# hummingbird cake with lemon glaze

2 cups sifted powdered sugar  
2 tbsp. freshly squeezed lemon juice  
3 cups ShopRite all-purpose flour  
2 cups ShopRite granulated sugar  
2 tsp. freshly grated lemon zest  
1 tsp. baking soda  
1 tsp. **Morton & Bassett Ground Cinnamon**  
1/2 tsp. **La Baleine Sea Salt**  
3 eggs, beaten  
2 cups chopped ripe peeled bananas  
1 (8-oz.) can crushed pineapple in its own juice, undrained  
3/4 cup **Enova Oil**  
1 1/2 tsp. **Morton & Bassett Vanilla Extract**  
1/2 cup chopped ShopRite pecans  
Lemon Glaze (recipe follows)

Lemon Glaze: In small bowl stir together powdered sugar and lemon juice. Add water, 1 teaspoon at a time, until glaze is of drizzling consistency.

1. Preheat oven to 325°F. Grease and flour 10-inch fluted tube pan. Set aside.
2. In large mixing bowl stir together flour, granulated sugar, lemon zest, baking soda, cinnamon and sea salt. Set aside.
3. In small bowl stir together eggs, bananas, pineapple and its juice, **Enova Oil** and vanilla. Stir into flour mixture until combined; fold in pecans.
4. Pour batter into prepared pan and spread evenly. Bake 65 to 70 minutes or until wooden toothpick inserted in center of cake comes out clean. Cool in pan on wire rack 10 minutes. Invert cake from pan onto wire rack; cool completely. Drizzle with Lemon Glaze.

Per Serving: 357 calories, 57g carbohydrate, 4g protein, 14g fat, 2g fiber, 40mg cholesterol, 182mg sodium

## cook's journal

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## kitchen tools

dry measuring cups  
cutting board  
chef's knife  
reamer  
zester  
measuring spoons  
liquid measuring cup  
10-inch fluted tube pan  
large bowl  
large spoon  
large pan  
small bowls  
rubber spatula  
wooden toothpicks  
wire rack

## recipe note

Bananas develop the best flavor when ripened off the vine, thus they are often sold green. To speed ripening, place at room temperature in a brown paper bag with small holes for up to two days.

## a good idea

Store ripened bananas, with peels intact, in the refrigerator for several days. Don't worry about the darkened peels because the flesh will remain unchanged.

