

Here's what's cooking: Hummingbird Cake

Favorite Recipe of Doris Hipe

3 cups all-purpose flour

2 cups sugar

1 teaspoon salt

1 teaspoon soda

1 teaspoon ground cinnamon

3 eggs beaten

1½ cups salad oil

1½ teaspoons vanilla extract

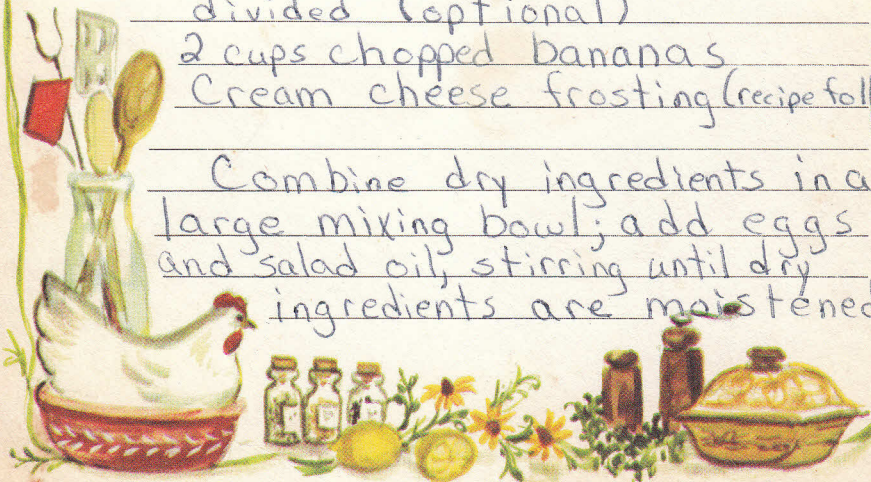
1 (8-ounce) can crushed pineapple,
undrained

2 cups chopped pecans or walnuts,
divided (optional)

2 cups chopped bananas

Cream cheese frosting (recipe follows)

Combine dry ingredients in a
large mixing bowl; add eggs
and salad oil, stirring until dry
ingredients are moistened.



Do not beat. Stir in vanilla, pineapple,
1 cup chopped pecans, and bananas.

Spoon batter into 3 well-greased
and floured 9-inch cakepans. Bake at
350° for 25 to 30 minutes or until
cake tests done. Cool in pans 10
minutes; remove from pans, and cool
completely.

Spread frosting between layers
and on top and sides of cake. Sprinkle
~~with 1 cup chopped pecans.~~ Yield:
one 9-inch layer cake.