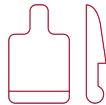




# Hummingbird Cake



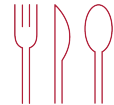
DIFFICULTY: EASY



PREPARATION TIME: 40  
MINUTES



COOKING TIME: 65 MINUTES



SERVES: 10-12

## Ingredients

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- 1 2/3 cups self raising flour
- 1 tsp mixed spice
- 1 1/2 cups brown sugar firmly packed
- 2/3 cup chopped toasted walnuts
- 1/2 cup coconut
- 1 x 450g can crushed pineapple, well drained
- 1 cup ripe banana, mashed (approx. 2 large)
- 2 eggs, lightly beaten
- 1 cup rice bran or canola oil
- 2 tsps vanilla

### Frosting

- 125g cream cheese, well softened
- 2/3 cup icing sugar
- 1/2 cup full cream milk powder
- Pulp of 1 passionfruit

## Method

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Preheat the oven on CircoTherm® 160°C

Sift the flour and spice into a bowl then stir in the sugar, walnuts and coconut. Whisk together in a jug the fruit, oil, eggs and vanilla then stir through the dry ingredients until well combined. Pour the mixture into a greased and fully lined 23cm round cake pan.

Bake for 55-65 minutes or until cooked through when tested with a skewer. Cool in the tin for 20 minutes then allow to cool thoroughly on a wire rack. Store in an airtight container until required.

Combine in a bowl the cream cheese, sugar and milk powder, beat until smooth then stir through the passionfruit pulp and lemon rind.

Spread the frosting over the top of the cake and decorate with coconut. Chill until the frosting has firmed enough to slice the cake. Serve immediately.

Grated rind of 1/2 a lemon, optional

Toasted shredded coconut, for decoration

## Notes

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moment making bake?*

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