

# Hummingbird Cake

Prep: 15 min • Bake: 43 min • Cool: 1 hr

## 15 SERVINGS

1 can (8 ounces) crushed pineapple in juice, undrained

1 jar (10 ounces) maraschino cherries, well drained and finely chopped (1/2 cup)

1 package Betty Crocker SuperMoist lemon cake mix

1 cup mashed very ripe bananas (about 2 medium)\*

1/2 cup vegetable oil

1 teaspoon ground cinnamon

3 eggs

Easy Vanilla Glaze (page 242) or Vanilla Glaze (page 242)

- 1 Heat oven to 350°. Generously grease bottom only of rectangular pan, 13 x 9 x 2 inches, with shortening; lightly flour.
- 2 Drain pineapple in colander set over a bowl, pushing pineapple against side and bottom of colander with back of wooden spoon to squeeze out as much juice as possible; reserve juice. Drain chopped cherries on paper towels; pat dry.
- 3 Add enough water, if necessary, to reserved pineapple juice to measure 1/3 cup. Beat cake mix, pineapple, bananas, oil, cinnamon, pineapple juice mixture and eggs in large bowl with electric mixer on low speed 2 minutes. Stir in cherries. Pour into pan.
- 4 Bake 38 to 43 minutes or until cake springs back when touched lightly in center. Run knife around side of pan to loosen cake. Cool completely, about 1 hour. Spread Easy Vanilla Glaze over top of cake. Store loosely covered at room temperature.

**High Altitude (3500 to 6500 feet):** Heat oven to 375°. Omit pineapple juice and oil. Add 1/2 cup water and 1/4 cup all-purpose flour. Bake 38 to 43 minutes.

**1 Serving:** Calories 330 (Calories from Fat 110); Fat 12g (Saturated 2g); Cholesterol 45g; Sodium 330mg; Carbohydrate 56g (Dietary Fiber 1g); Protein 3g. % Daily Value: Vitamin A 2%; Vitamin C 2%; Calcium 4%; Iron 4%.

*\*Do not use frozen bananas. Frozen bananas contain too much moisture and may cause the cake to sink and become gummy.*

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*Betty's Tip* This cake is great to make ahead for a bake sale or potluck dessert party. Our taste testers agree, this cake not only tastes great the day it's made, it's even better the next day!