

Hummingbird cake

450g crushed pineapple in syrup
150g plain flour
75g self-raising flour
½ teaspoon bicarbonate of soda
½ teaspoon ground cinnamon
½ teaspoon ground ginger
200g brown sugar
45g desiccated coconut
460g **very** ripe banana
2 eggs, lightly beaten
180ml vegetable oil

Cream cheese frosting

30g butter, softened
60g cream cheese, softened
1 teaspoon vanilla essence
240g icing sugar

1. Beat butter, cream cheese and essence with electric mixer until light and fluffy; gradually beat in icing sugar.
2. Position oven shelves; preheat oven to 180 C, gas 4. Grease deep 23cm square cake pan, line base with baking paper.
3. Drain pineapple over bowl, pressing with spoon to extract as much syrup as possible, Reserve 60ml syrup.
4. Sift flours, soda, spices into a large bowl. Add the sugar. Stir in reserved syrup, coconut, banana, egg and oil; pour into prepared cake pan.
5. Bake cake in oven (180 C, gas 4) for about 40 minutes. Stand cake 5 minutes then turn onto wire rack; turn cake top-side up to cool.
6. Spread cold cake with cream cheese frosting.