

# PANICd's Haunted History Recipes

## Hummingbird Cake

### Ingredients

#### Cake:

3 Cups Flour  
2 Cups Sugar  
1 Teaspoon Baking Soda  
1 Teaspoon Salt  
1 Teaspoon Cinnamon  
2 Cups Diced Overripe Bananas  
3 Beaten Eggs  
1 Cup Chopped Toasted Pecans  
1 Cup Vegetable Oil  
1 (8oz) can crushed Pineapple (undrained)

#### Browned Butter Frosting:

1 Cup Butter  
1 lb. Powdered Sugar  
¼ Cup Milk  
1 Tablespoon Honey



### Directions

#### **Cake:**

1. Preheat oven to 350 degrees.
2. Sift together first five ingredients in a large bowl
3. Add the remainder of the ingredients; stirring until dry ingredients are moistened.
4. Pour batter into 4 greased and floured 9 in square or round cake pans.
5. Bake for 20-25 minutes or until a toothpick inserted in center comes out clean.
6. Cool then remove cakes from pans.

#### **Browned Butter Frosting:**

1. Melt butter in heavy saucepan over medium heat stirring constantly for 8-10 minutes or until butter turns to golden-brown.
2. Remove pan immediately from heat and pour butter into a small bowl. Chill for an hour or until butter begins to solidify.
3. Beat butter with an electric mixer until fluffy.
4. Add sugar alternately with milk.
5. Stir in the honey.
6. Frost the cake in layers and and sprinkle it with pecans.

#### **Notes:**

1 pound = 4 cups unsifted powdered sugar

Recipe from: Zoar Village's The Keeping Room – Located in the Treasurer's Building  
<https://thekeepingroombandb.com/seasonal-recipes>

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