

MAKEOVER SWEET HUMMINGBIRD CAKE

1 8 - ounce can of crushed pineapple (*or 1 cup with some juice from a larger can*)

1/2 cup mashed ripe banana (*1 banana*)

1/4 cup milk

2 eggs

1 teaspoon banana flavoring

1 Sugar Free yellow cake mix (*or banana cake mix*)

1 6 - ounce can sugar free vanilla frosting

Preheat the oven to 350 degrees F. Grease and flour a Bundt pan. (*I used Baker's Joy spray.*) Set aside.

Beat together the first five ingredients (*crushed pineapple - banana flavoring*) in a large mixing bowl at low speed until completely blended.

Add the cake mix and beat at medium speed for 2 minutes.

Pour batter into the pan and smooth out evenly.

Bake for 50 minutes or until a toothpick comes out clean when inserted in the center. (*Cake will also be pulled away from the edges of the pan.*)

Cool for 15 minutes in the pan on a wire rack. Then remove the cake from the pan and continue to cool completely on the wire rack.

Remove the plastic lid and the foil seal on the container of frosting, and microwave for 15 to 20 seconds or until pourable. Let rest for 1 minute and then drizzle over the cake around the center of the cake allowing the frosting to drizzle down the inside center and outer edge.

Chop some pecans and sprinkle over the top. Press lightly to make sure they will stay on.