

# Hummingbird cake



For a cake with a diameter of 20 cm

2 x spring form (20 cm)

For the leafs:

350 g flour

250 ml of sunflower oil

200 g raw sugar

4 medium ripe bananas, mashed

1 tin pineapple chunks (450 g), drained

50 ml pineapple syrup (from the pineapple tin)

1 teaspoon cinnamon powder

3 tsp. vanilla essence

a handful pecans (or walnuts), finely chopped

Mix the oil, pineapple syrup and sugar until the sugar has dissolved. Add the flour, bananas, cinnamon and vanilla. Mix well.

Add the pineapple chunks and pecans and mix.

Grease the spring forms with a little bit of oil. Divide the batter evenly and pour into the 2 spring forms.

Bake in the preheated oven, on medium heat (175 C), for about 30-40 minutes. Check with a straw if it is baked inside, if it

sticks to the straw bake for a few minutes longer.

Allow to cool, remove from the spring forms and cut each leaf horizontally into 2 equal parts.

For the cream:

3 packs silken tofu (3 x 350 g)

150 g icing sugar

3 tsp. vanilla essence

5-6 tablespoons coconut butter (oil), melted in bain-marie

Place all ingredients in blender and blend until smooth.

Refrigerate for an hour.

Assembling the cake:

Place a leaf on a plate and add 1/4 of the cream on top. Spread evenly. Add another leaf on top and repeat the process 3 times.

Add the remaining cream on the last leaf and spread evenly, including the sides.

Garnish with pecans/walnuts as desired.

Before serving refrigerate for at least an hour.