



Sarah's Hummingbird Loaf Cake

Sarah's Servings: 12 Sarah's skill: Easy, Baking time: 45 – 55 minutes

Ingredients

Cake

100ml sunflower Oil
130g bananas, mashed
200g caster sugar
150g crushed pineapple, drained
3 large free-range eggs
50g dessicated coconut
250g self raising flour
1 tsp baking powder
1 tsp ground cinnamon

Icing

250g mascarpone cheese
100g soft dark brown sugar
50g sieved icing sugar
2 tbsp coconut flakes (for decoration)

Method

1. Pre-heat the oven to 180°C (160°C fan), then line and grease a 2lb loaf tin.
2. Place the oil, banana, caster sugar, crushed pineapple and eggs into the bowl of a stand mixer and beat until fully combined.
3. Then add the coconut, flour, baking powder and cinnamon and mix until there are no traces of flour.
4. Pour the mixture into the prepared tin and bake for 45 - 55 minutes.
5. Leave to cool on a wire rack.
6. To make the icing - in the bowl of a stand mixer place the mascarpone cheese, dark brown sugar and icing sugar. With the whisk attachment mix until fully combined, smooth and thickened slightly.
7. Put the icing in an icing bag with a star nozzle. You can use any nozzle you want or just put the icing on with a knife.
8. Take the cooled cake and ice the top from the left to the right or in any pattern you like.
9. Finally sprinkle with coconut flakes to finish.