



Sarah's Hummingbird Traybake Cake

Sarah's Servings: 16 Sarah's skill: Easy, Baking time: 30 – 35 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

75g unsalted butter, softened
75g icing sugar, sieved
165g full fat cream cheese
2 tbsp coconut flakes (for decoration)

Method

1. Pre-heat the oven to 180°C (160°C fan), then line and grease a 23cm x 23cm baking 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 30-35 minutes.
5. Leave to cool on a wire rack.
6. To make the icing- cream the butter and icing sugar until light and fluffy.
7. Then add the cream cheese so it is just incorporated.
8. Spread the icing evenly over the top of the cake with a small spatula and sprinkle with the coconut flakes to finish.