HUMMINGBIRD BUNDT CAKE

For the cake:
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
2 teaspoons cinnamon
1 cup vegetable oil
2 teaspoons vanilla extract
1-1/2 cups sugar
½ cup brown sugar
4 large eggs
1 large banana, mashed
1 cup crushed pineapple, drained
1 cup chopped pecans
1 cup shredded coconut, sweetened

For the glaze:
4 ounces cream cheese at room temperature
2 1/4 cups powdered sugar sifted
2 tablespoons milk
1/4 teaspoon pure vanilla extract

CHRISTMAS PARTY

To prepare the cake:
Preheat oven to 350 degrees. Butter and flour a bundt pan.
In a medium bowl, whisk together flour, baking soda, cinnamon, and salt; set aside.
In the bowl of an electric mixer fitted with the paddle attachment, beat oil, vanilla, and sugar until combined, about 2 minutes. Add eggs one at a time, incorporating each before adding the next. Beat at medium speed until mixture is pale yellow and fluffy, about 3 minutes.
In a separate bowl, mix together banana, pineapple, pecans, and coconut. Add to egg mixture; stir until well combined. Add flour mixture; blend well.
Pour batter into prepared pan and bake until the cake is done and a toothpick inserted comes out clean, about 50 minutes to one house. Transfer pan to a wire rack. Once cooled, invert the cake onto a rack. Cool completely. While cake is cooling, make frosting.

To prepare the glaze:
Beat the cream cheese and powdered sugar on medium speed until light an creamy, about 1-2 minutes Add the milk and vanilla extract and beat just until combined. To create a thicker glaze, add more powdered sugar; to loosen the glaze add milk 2 teaspoons at a time. Once the cake is mostly cooled, spoon the glaze on top and serve!