



Hummingbird Cake

Taste the tropics with hummingbird cake! This recipe makes a delicious and moist cake with perfect fusion of carrots, pineapple, walnuts, cinnamon, and topped with smooth cream cheese icing.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
CAKE	
Classic Variety Loaf & Cake Mix 15kg	1.000kg
Egg	0.380kg
Oil	0.100kg
Shredded Carrot	0.250kg
Crushed Pineapple	0.300kg
Banana Pulp	0.400kg
Honey	0.200kg
Walnut, chopped	0.100kg
Cinnamon*	0.005-0.010kg
*The spice level is a flexible guideline that can be tailored to suit your preference	
CREAM CHEESE ICING	
Mauri Fromage Cheese Cake Mix 15kg	1.000kg
Icing Sugar	1.000kg
Creaming Margarine	0.200kg
Water	0.300kg



PRODUCTS

61081 Classic Variety Loaf & Cake Mix 15kg; 16517 Fromage Cheesecake Mix 15kg

METHOD

CAKE

1. Combine all ingredients in a bowl.
2. Using a paddle, blend on slow speed for 1 minute. Scrape bowl.
3. Blend on low speed for a further 4 minutes.
4. Deposit into a paper lined cake tin.
5. Bake at 180°C until baked through.
6. Transfer to wire rack to cool.

CREAM CHEESE ICING

1. Combine all ingredients in a bowl.
2. Using a paddle, blend on slow speed for 1 minute. Scrape bowl.
3. Blend on high speed for 5 minutes.

ASSEMBLY

1. Cut the cake in half and spread an even layer of cream cheese icing between the top and bottom layer of the cake.
2. Sandwich the layers together.
3. Add the remaining cream cheese icing and decorate as desired.