

A VINTAGE INSPIRED SOUTHERN HUMMINGBIRD CAKE with Whipped Sour Cream Frosting

for cake:

3 cups all-purpose flour, sifted
1 teaspoon baking soda
2 cups granulated white sugar
1/2 teaspoon fine salt, or popcorn salt
1 teaspoon cinnamon
a pinch of nutmeg, OR 1/8 teaspoon each of ginger, cardamom and nutmeg
3 large eggs, at room temperature, lightly beaten
2 teaspoons pure vanilla bean extract
1/2 teaspoon pure almond extract
1 cup safflower oil
4-to-6 oz fresh golden pineapple; finely chopped
1/2 cup shredded sweetened coconut
1 cup walnuts or pecans; lightly toasted, coarsely hand-chopped
2 cups mashed extra-ripe bananas, from 4-to-5 bananas

for sour cream whipped frosting:

1 1/4 cups liquid heavy cream, chilled
1 packet (0.35oz) Dr. Oetker 'Whip It' Stabilizer
1/3 cup non-fat sour cream, chilled
1/2-to-3/4 teaspoon vanilla bean paste
a few drops of pure almond extract
2/3-to-3/4 cups powdered sugar, sifted
fine zest of orange or lime, optional

for garnish:

crushed almond pralines, toasted coconut flakes,
crushed walnuts, whole pecans or walnuts, and
salted caramel, dulce de leche or melted butterscotch

Prepare cake. Preheat oven to 350 F. Line three 8" round cake pans (or two 9" pans or one 9x13" pan) with parchment paper and cover with baking spray.

In a bowl, whisk flour, baking soda, sugar, salt, cinnamon and spices; set aside.

In a separate bowl, combine eggs, extracts and oil. Slowly incorporate flour mixture until combined. Fold in pineapple, coconut, walnuts and banana.

Divide batter evenly into prepared pan(s) and bake until golden and top springs back when lightly pressed in; about 28-to-35 minutes. Remove from oven and let sit in pan for 20 minutes then invert onto racks and cool completely. Refrigerate until thoroughly chilled.

Prepare icing. Mix heavy cream and stabilizer in your free-standing mixer's bowl until thoroughly incorporated. Beat on medium speed until frothy. Add sour cream and extracts and continue to beat until foamy. With the motor still running, gradually add powdered sugar. Add citrus zest of using. Beat on medium-high speed until peaks form.

Assemble cake. Ice and decorate as desired; serve thoroughly chilled.