



## Sarah's Hummingbird Loaf Cake

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 45 - 55 mins

### Ingredients

#### Cake:

100ml Vegetable/ Sunflower Oil  
2 Small bananas (130g)  
200g Caster sugar  
150g Crushed pineapple (drained)  
50g Dessicated coconut  
3 Large eggs  
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)

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### Method

- To make the cake - pre-heat the oven to 180 degrees centigrade (160 fan).
- Line and grease a 2lb loaf tin.
- Place the oil, mashed bananas, caster sugar and drained crushed pineapple into the bowl of a stand mixer and beat until fully combined.
- Then add the coconut, eggs, flour, baking powder and cinnamon and mix until there are no traces of flour.
- Pour the mixture into the prepared tin and bake for 45 - 55 minutes.
- Leave to cool on a wire rack.
- 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.
- 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.
- Take the cooled cake and ice the top from the left to the right or in any pattern you like.
- Finally sprinkle with coconut flakes to finish.