**Rummy Hummingbird Cake**

***Cake***

3 1/2 oz flour

1/8 tsp baking soda

1/8 tsp cinnamon

1/16 tsp salt (use fine salt)

2 oz granulated sugar
1 T butter

1 T canola oil

3/8 large egg, beaten

1/4 tsp vanilla extract

1 T Rum (preferably dark rum, like Myers Rum)

2 oz chopped ripe bananas

1 oz crushed pineapple (drained, reserve liquid)

1 oz finely chopped pecans

***Cream Cheese Frosting***

12 oz cream cheese, room temperature

3/4 cup salted butter, room temperature

1 T vanilla extract

3 T Rum

7.5 cups confectioners’ sugar, sifted

***To Make the Cake***

1. Spray ramekins. Preheat oven to 350F.
2. Sift flour, sugar, baking soda, cinnamon, and salt into the bowl.  Set aside.
3. In a stand mixer, beat the sugar and butter until fluffy.  Add the oil and mix.  Add the eggs, one at time, beat well.  Then add the vanilla.
4. On low speed, add the flour mixture alternating with the rum. Mix until just combined, do not over beat. This step can be done all by hand. [Note: if the batter seems too dry, add some of the reserved pineapple liquid.]
5. By hand, fold in the bananas, drained pineapple and walnuts. Spread evenly in the pans.
6. Bake for 25-35 minutes until the cakes spring back when pressed and a toothpick comes out with a few crumbs.
7. Let cool for 15-20 minutes.

***To Make the Frosting***

1. In a stand mixture, beat the cream cheese, butter, vanilla and rum on medium speed for 30 seconds to combine.

2. On low speed, gradually add the confectioners’ sugar. Once combined, beat on medium-high for 30 seconds, careful not to over beat or the frosting will get too hot.