

Hummingbird Cake

Cooking Instructions

Cake Cooking Method – Choose One:

Thawed: Preheat oven to 350F. Bake uncovered for 35-50 minutes. Let cool completely before cutting.

Freezer to Oven: Preheat oven to 350F. Cover loosely with foil. Bake for 45 minutes. Uncover and bake for 30-45 more minutes until done. Let cool completely before cutting.

Pro Tip: Using scissors, carefully cut away the corners of the aluminum pan after the cake is cooked – be careful, the edges will be sharp! Carefully flatten the edges of the pan and use a spatula to remove the cake. Cut neatly into individual servings on a cutting board with a sharp knife.

Serving Suggestions: We serve it just as-is or with a scoop of ice cream, but for special occasions, prepare a delicious cream cheese icing! Cream together 2 oz cream cheese and 1/4 stick of butter, then add 3/4 cup powdered sugar. Spread over warm cake.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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