QUEEN
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PREP: 30 min
COOK: 60 min
SERVES: 8-10

Cheesecake Stuffed Hummingbird Cake with Caramel Glaze

Taste testing on this cake was unanimous - the warm, thick cheesecake layer baked into this maple-twisted hummingbird cake is out of this world, and not too sweet. Are you convinced enough yet?

Ingredients

Cake

1 ½ cups (225g) self-raising flour, sifted

½ tsp bicarbonate of soda

A pinch of sea salt flakes

1 tsp ground cinnamon or Queen Cinnamon Baking Paste

1 cup (280g) mashed ripe bananas (approx 3 small or 2 large bananas)

1 large egg

½ cup (110g) packed brown sugar

¼ cup (60ml) coconut oil

2 tbsp Queen Pure Maple Syrup

Method - Cake

STEP 1

Preheat oven to 180°C (fan forced), grease a medium bundt tin liberally with baking spray.

STEP 2

Sift flour, bicarbonate of soda, salt and cinnamon into a medium bowl. Set aside.

STEP 3

In a large bowl combine bananas, egg, sugar, coconut oil, maple syrup, pinapple and Vanilla Bean Paste. Mix until well combined. Add flour into wet mixture and gently fold until combined. Fold pecans through mixture. Pour half to two thirds of mixture into prepared bundt tin, then set remaining mixture aside to prepare cheesecake filling.

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Ingredients

125g (or 3 rings) pineapple, drained of juice and finely chopped

½ cup (60g) pecans, roughly chopped

1 tsp Queen Vanilla Bean Paste

Cheesecake Filling

250g full fat cream cheese

1/3 cup (50g) icing sugar

1 large egg

1/4 cup (40g) plain flour

¼ cup (60ml) pineapple juice, from can

1 tsp lime zest

Sticky Pecans

1 cup (120g) pecans, roughly chopped

1 tbsp Queen Pure Maple Syrup

½ pinch sea salt flakes

Glaze

½ cup (110g) packed brown sugar

60g butter

1/4 cup (60ml) milk

½ teaspoon cinnamon or Queen Cinnamon Baking Paste

1 tsp Queen Vanilla Bean Paste

1 cup (150g) icing sugar, sifted

Method - Cheesecake Filling

STEP 1

Beat cream cheese and icing sugar until smooth, then add whisked egg, pineapple juice and lime zest. Sift flour over mixture and mix until smooth.

STEP 2

Pour cheesecake filling into bundt tin, using a spatula to evenly spread. Top cheesecake filling with remaining cake mixture then spread with a spatula and transfer to oven and bake for 50 minutes until golden and domed and an inserted skewer comes out with no liquid cake batter. The cheesecake layer will be soft, so do not use this as a guide. Allow to cool in the tin for 15 minutes then transfer to a wire cooling rack. Allow to cool while preparing glaze.

Method - Sticky Pecans

STEP 1

Combine pecans, salt and maple syrup in a small saucepan. Heat over medium heat until pecans are roasted, fragrant and sticky. Set aside.

Method - Glaze

STEP 1

Prepare glaze by combining brown sugar, butter, cinnamon and milk in a saucepan and bring to a boil for one minute. Remove from heat and sift icing sugar into saucepan. Mix to combine then add Vanilla Bean paste. Allow to cool slightly before drizzling over bundt, finish with maple roasted pecans.

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