

# Pineapple & Cherry Nut Hummingbird Mini Loaves

*www.recipes.dole.com*

**Servings: 30**

**Yield: 5 loaves, 6 servings each**

*1 package (two-layer size) yellow cake mix*

*1 package (3.4 ounce) Jell-o vanilla flavor instant pudding & pie filling*

*4 eggs*

*1/4 cup vegetable oil*

*1 can (20 ounce) Dole crushed pineapple, juice drained and one cup reserved*

*1 cup maraschino cherries, drained and halved*

*1/2 cup chopped pecans*

**CREAM CHEESE GLAZE**

*2 ounces cream cheese, softened*

*1 tablespoon milk*

*1/2 cup powdered sugar*

Preheat the oven to 350 degrees.

Prepare the Cream Cheese Glaze: In a bowl, combine the cream cheese, milk and powdered sugar. Set aside.

Combine the cake mix, dry instant pudding, reserved pineapple juice, eggs, and oil in a large bowl with a mixer for two minutes, or until blended. Add the crushed pineapple, cherries and nuts; mix just until blended..

Pour the prepared batter into five foil mini loaf pans sprayed with nonstick cooking spray.

Bake for 40 minutes or until a toothpick inserted in the center of the cake comes out clean. Cool completely.

Drizzle the Cream Cheese Glaze over the cooled loaves. Garnish with additional chopped pecans, if desire.

---

Per Serving (excluding unknown items): 138 Calories; 7g Fat (41.9% calories from fat); 2g Protein; 18g Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 133mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1 Fat; 1 Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

**Calories (kcal):**

138

**Vitamin B6 (mg):**

trace

% Calories from Fat:	41.9%
% Calories from Carbohydrates:	52.6%
% Calories from Protein:	5.5%
Total Fat (g):	7g
Saturated Fat (g):	1g
Monounsaturated Fat (g):	3g
Polyunsaturated Fat (g):	2g
Cholesterol (mg):	31mg
Carbohydrate (g):	18g
Dietary Fiber (g):	trace
Protein (g):	2g
Sodium (mg):	133mg
Potassium (mg):	45mg
Calcium (mg):	31mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	trace
Vitamin A (i.u.):	63IU
Vitamin A (r.e.):	18RE

Vitamin B12 (mcg):	.1mcg
Thiamin B1 (mg):	.1mg
Riboflavin B2 (mg):	.1mg
Folacin (mcg):	16mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

### Food Exchanges

Grain (Starch):	0
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	1
Other Carbohydrates:	1

## Nutrition Facts

Servings per Recipe: 30

### Amount Per Serving

**Calories** 138 Calories from Fat: 58

### % Daily Values\*

<b>Total Fat</b> 7g	10%
Saturated Fat 1g	6%
<b>Cholesterol</b> 31mg	10%
<b>Sodium</b> 133mg	6%
<b>Total Carbohydrates</b> 18g	6%
Dietary Fiber trace	2%
<b>Protein</b> 2g	
<hr/>	
<b>Vitamin A</b>	1%
<b>Vitamin C</b>	0%
<b>Calcium</b>	3%
<b>Iron</b>	3%

\* Percent Daily Values are based on a 2000 calorie diet.