

ITALIAN CREAM CAKE

SOURCE: RUTH BECKER

INGREDIENTS:

Cake:

1/2 C butter or margarine, softened	1/2 C shortening
5 C sugar	5 large eggs, separated
1 TBS vanilla	2 C flour
1 tsp baking soda	1 C buttermilk
1 C flaked coconut	Toasted pecans, for garnish

Nutty Cream Cheesed Frosting:

1 C chopped pecans	1 (8 oz) pkg cream cheese, softened
1 C butter or margarine, softened	1 TBS vanilla
16 oz powdered sugar, sifted	

DIRECTIONS:

For Frosting:

Place pecans in shallow pan, bake 5-10 minutes at 350° F - cool. Beat cream cheese, butter & vanilla at medium speed till creamy - add sugar while beating at low speed - then beat on high speed till smooth - stir in pecans. (Yield: about 4 C)

For Cake:

Beat butter & shortening at medium speed till fluffy - gradually add sugar - beat well. Add egg yolks 1 at a time - beat till blended. Add vanilla - beat till blended.

Combine flour & baking soda to butter mixture alternately with buttermilk (begin & end with flour!) - beat at low speed till blended. Stir in coconut.

Beat egg whites till stiff peaks form - fold into batter. Pour into 3 greased/floured 9" round cake pans. Bake 25 minutes at 350° F or till done (when toothpick comes out clean) - cool in pans 19 minutes - remove to wire racks.

Spread frosting between layers + tops & sides of cake - garnish with pecans, if desired.

Makes: 16+ servings.