

Carlyle Deli Italian Cream Cake

Source: COUNTY SEAT DELI & DELITES (Carlyle IL - Rose Nehrt + Mary Frerker)

INGREDIENTS:

1/2 C butter	2 C flour
1/4 C Crisco shortening	1 tsp vanilla
2 C sugar	1 C buttermilk
5 egg yolks	1 tsp baking soda
1/2 C chopped nuts	1 C coconut
5 egg whites, stiffly beaten	

Frosting:

8 oz cream cheese	1/2 stick margarine
1 tsp vanilla	1/2 C nuts (to sprinkle top of cake)
3 C powdered sugar (more if needed for spreading consistency)	

DIRECTIONS:

Cream butter + Crisco - add sugar - beat till smooth - add egg yolks - beat well - add flour + baking soda alternately with buttermilk - stir in coconut, nuts + vanilla - fold in stiffly beaten egg whites.

Grease/flour 2 9" pans or 1 9x13" pan - bake mixture 25 minutes at 350° F or till toothpick comes out clean (for 8" or 9" pans). If using 9x13" pan, bake 45 minutes at 350° F or till toothpick comes out clean.

For Frosting: Beat cream cheese + margarine till smooth - add vanilla + powdered sugar - beat smooth. Increase this recipe by 50% for 9x13" pans. If making round cake, split layers and frost between all layers + top and sides of cake.

Sprinkle top of finished creation with chopped pecans.