



ITALIAN CREAM CAKE

- 1/2 Cup Butter
- 1/2 Cup Shortening
- 2 Cups Sugar
- 5 Egg Yolks
- 2 Cups Flour
- 1 Teaspoon Baking Soda
- 1 Cup Buttermilk
- 1 Teaspoon Vanilla
- 1 Small Can Coconut
- 1 Cup Walnuts or Pecans
- 5 Egg Whites

ICING

- 8 Ounces Cream Cheese
- 1/4 Cup Butter
- 1 Box Powdered Sugar
- 1 Teaspoon Vanilla

DIRECTIONS

1. Cream butter and shortening.
2. Add sugar, beat until smooth, add egg yolks and beat well.
3. Combine flour and baking soda, adding alternately with buttermilk.
4. Stir in vanilla, coconut and nuts.
5. Fold in egg whites that have been beaten stiffly.
6. Pour into three 8 inch pans that have been greased and floured.
7. Bake in a 350 degree oven for 25 minutes.
8. Blend cream cheese and butter.
9. Add powdered sugar and vanilla.
10. Cream well.
11. Frost when cake is cool.