

### **Italian Cream Cake**

2 cups sugar	1 tsp. soda
1 stick butter	1 cup buttermilk
1/2 cup shortening	1 cup pecans, broken
5 eggs, separated	2 cups coconut
2 cups flour	1 tsp. vanilla

Cream the sugar and butter together. Add egg yolks one at a time, beating well after each. Sift dry ingredients together and add to creamed mixture, alternating with buttermilk. Stir in pecans, coconut, and vanilla. Beat egg whites and fold in. Bake at 325 degrees in three greased and floured cake pans for 25 minutes. Let cool and ice.

### **Italian Cream Cake Icing**

1 - 8 oz. pkg. cream cheese (at room temperature)  
1 tsp. vanilla  
1 stick butter  
1 box powdered sugar

Cream the cheese and butter together. Add powdered sugar and beat with mixer until it becomes of spreading consistency. Add vanilla last. Ice the cool cake.