Italian Cream Cake

Ingredients

- 2 cups sugar
- 1 stick butter, at room temperature
- 1/2 cup Crisco Oil
- 5 eggs. separated
- 1 cup buttermilk
- 2 cups flour
- 1 tsp soda
- 1 cup coconut
- 1 tsp vanilla
- 4 ozs cream cheese, softened
- 1/2 stick butter, softened
- 1 box powdered sugar
- 1 cup pecans, chopped
- 1 tsp vanilla

Summary

Yield: 10
Source: Cherry Murphree
Prep Time: 20 minutes
Category: Cakes
Cuisine: Italian
Tags: italian, cream cheese, Cake

Instructions

For Cake: Grease and flour three cake pans (8 or 9 inch). Beat egg whites and set aside. Cream rest of ingredients and egg yolks. Bake at 325° for 30 minutes. Cool before icing cake.
For Icing: Blend cream cheese, vanilla and butter, add sugar and blend well. Put on layers as you stack. If icing is too thick, add a little milk.

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Notes

Recipe submitted by Cindy Carswell.

Darrell Hutchin's favorite cake.