

Italian Cream Cake

Beat until stiff 5 egg whites.

Cream together:

2 cups sugar

1 stick butter softened

½ cup Crisco Shortening

Add:

5 egg yolks

1 cup buttermilk

1 teaspoon baking soda

2 cups self-rising flour- sifted

By hand add:

1 teaspoon vanilla

1 cup Angel Flake Coconut

1 cup finely chopped pecans

Fold in beaten egg whites. Pour batter into three 9" cake pans. Grease and flour the pans to prevent cake from sticking. Bake 20-25 minutes. Cool cake before icing.

Cream Cheese Icing

1 box confectioners powdered sugar

1 stick butter softened

1 8 ounce cream cheese softened

2 teaspoons vanilla

1 cup coarse chopped pecans

Recipe source Chapel Academy Cookbook (date 1970's) Reba Stuckey

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