
Elsie's Italian Cream Cake

Moist, rich and flavorful, this is a cake for special occasions.

Elsie does not cook a lot but when she does, it is great. She surprised us one day bringing down a few slices of this cake for us. I immediately asked for the recipe and she was kind enough to send it.

Quantity	Ingredients	Preparation Notes
Cake		
1 stick	Butter	• Cream together butter, shortening and sugar
1/2 C	Shortening	• Add egg yolks, soda, vanilla, flour, coconut, buttermilk and nuts.
2 C	Sugar	• Add egg whites
5	Egg Yolks	• Bake in 2 greased and floured 9 inch pans at 325 degrees for 35 - 45 minutes.
5	Egg Whites beaten	
1 tsp	Baking Soda	Frosting
1 tsp	Vanilla	
2 C	Flour	• Mix the cream cheese, butter and vanilla together until smooth
1 C	Buttermilk	• Add the powdered sugar and stir until smooth.
1 C	Coconut	
1 C	Pecans or Walnuts	
Frosting		
1-8 oz pkg	Cream Cheese	
1/2 Stick	Butter	
1 tsp	Vanilla	
1 box	Powder Sugar	