

Italian Cream Cake by Lynn's Recipes



A rich, moist, delicious cake that is easy to make. If you like coconut, you will probably really enjoy this cake. I made this cake in a 9x13" pan, but you can also make it in layers, using 3- 9" cake pans. I also only used half of the frosting for the cake, but if you choose to do layers, you need to make the entire recipe to frost between the layers, the top and the sides of the cake.

Ingredients:

For the Cake:

- 1 stick butter, softened
- 1 cup vegetable oil
- 1 cup sugar
- 5 whole eggs, separated
- 3 teaspoons vanilla
- 1 cup coconut
- 2 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 cup buttermilk

For the Frosting:

- 2 packages (8 oz.) cream cheese, softened
- 1 stick butter, softened
- 2 teaspoons vanilla
- 1 package (2 lb.) powdered sugar
- 1 cup chopped walnuts

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- 1 cup sweetened, flaked coconut

Preheat oven to 350°. Grease and flour a 9x13" baking pan or 3-9" layer cake pans.

Beat egg whites until stiff. Set aside.

In a large bowl, cream together butter, oil and sugar until well mixed. Mix in the egg yolks, vanilla and coconut.

In a separate bowl, mix flour, baking soda and baking powder.

Alternate adding buttermilk and dry ingredients to wet ingredients. Mix until just combined, then fold in egg whites.

Pour into the prepared pan, or if doing a layer cake, divide the batter evenly between the 3 pans. Sprinkle the top of the batter with sugar.

Bake in a preheated oven for 35 minutes, if doing it in the 9x13" pan or 20-25 minutes if making layers, or until a cake tester or toothpick comes out clean. Remove from oven and allow to cool for 15 minutes, and then turn the cakes out onto cooling racks and allow to cool completely. If making the cake in a 9x13 pan, just let it cool in pan to frost.

In a medium bowl, combine cream cheese, butter, and powdered sugar. Add vanilla, walnuts and coconut. Frost cake. Keep refrigerated if not using right away.

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