

# Irene's Italian Cream Cake

**Baked by Pastor Ann Burns**

## **Ingredients**

2 sticks butter (room temp)

*Have eggs at room temp.. cake rises nicer and the whites beat better*

5 egg yolks

5 egg whites - beaten to form soft peaks

2 cups sugar

2 cups white flour

1 tsp baking soda

1/2 tsp salt

1 cup chopped walnuts or pecans

3/4 cup coconut (I like canned.. nice and moist)

1 cup buttermilk

1 tsp vanilla

## **Directions**

Beat butter then add sugar, beat well, add flour, soda, salt alternately with buttermilk.. beat till mixed well, fold in coconut, then the egg whites and nuts ..

Bake in 3 layer pans that have been well buttered or use Pam.. for 25 min @ 350 (check with toothpick ... every oven bakes differently I have found)

## **Frosting**

Beat well: 1 8 oz cream cheese (soft)

1 stick butter

add 1 box powdered sugar and a tablespoon of vanilla

1/2 cup chopped nuts to sprinkle on top of iced cake

enjoy!