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!