

Italian Cream Cake

Mrs Jeannie Jordan

St Timothy's - Hale Schools - Raleigh, NC - 1976

1 stick margarine , softened

1/2 cup Crisco oil

2 cups sugar

5 egg yolks

1 cup chopped nuts

5 egg whites, stiffly beaten

2 cups flour

1 teaspoon baking soda

1 cup buttermilk

1 teaspoon vanilla

1 cup coconut

FROSTING

*1 package (8 ounce) cream
cheese, softened*

1/2 cup nuts, chopped

1/2 cup coconut

1 stick margarine, softened

1 box powdered sugar

1 teaspoon vanilla

Preheat the oven to 350 degrees.

In a bowl, cream the margarine, oil, sugar and egg yolks. Add the flour and baking soda alternately with the milk. Add the vanilla coconut and nuts. Fold in the egg whites.

Pour the batter into three cake pans which have been greased and floured (three layers).

Bake for 25 to 30 minutes.

Make the frosting: In a bowl, beat the cream cheese, margarine, powdered sugar and vanilla at high speed. Stir in the nuts and coconut. Mix well.

Remove the cake from the oven. Cool. Remove the layers from the pans.

Assemble and frost the cake.

Per Serving (excluding unknown items): 6791 Calories; 362g Fat (46.9% calories from fat); 124g Protein; 798g Carbohydrate; 39g Dietary Fiber; 1326mg Cholesterol; 3634mg Sodium. Exchanges: 15 1/2 Grain(Starch); 10 Lean Meat; 1 Fruit; 1 Non-Fat Milk; 66 Fat; 35 Other Carbohydrates.