

# Italian Cream Cake IV

Mildred C taylor - Nashville, TN  
Treasure Classics - National LP Gas Association - 1985

## **Yield: 18 to 24 servings**

*1/2 cup vegetable shortening*  
*1 stick margarine*  
*2 cups sugar*  
*5 egg yolks*  
*2 cups flour*  
*1 teaspoon baking soda*  
*1 cup buttermilk*  
*1 teaspoon vanilla*  
*1 can (6-1/2 ounce) Angel Flake coconut*  
*1 cup nuts, chopped*  
*5 egg whites*  
**FROSTING**  
*1/2 stick margarine*  
*1 box XXXX sugar*  
*1 package (8 ounce) cream cheese*

## **Preparation Time: 20 minutes**

### **Bake Time: 25 minutes**

In a bowl, cream the shortening and margarine. Add the sugar. Beat until smooth. Add the egg yolks. Beat well.

In a bowl, combine the flour and baking soda. Add to the cream mixture alternately with the buttermilk. Stir in the vanilla. Add the coconut and nuts. Fold in the egg whites.

Turn the batter into three eight-inch cake pans.

Bake at 350 degrees for 25 minutes.

In a bowl, mix the margarine, XXXX sugar and cream cheese. Frost the cake.

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Per Serving (excluding unknown items): 6847 Calories; 435g Fat (56.3% calories from fat); 109g Protein; 651g Carbohydrate; 22g Dietary Fiber; 1326mg Cholesterol; 4179mg Sodium. Exchanges: 14 1/2 Grain(Starch); 9 Lean Meat; 1/2 Fruit; 1 Non-Fat Milk; 81 1/2 Fat; 27 Other Carbohydrates.