Italian Cream Cake

Dixie Crystals Sugar
Preparation Time: 40 minutes

Bake Time: 28 minutes
If baking for a party, bake the layers up to one week in advance and freeze without frosting. On the day of the party, remove the layers from the freezer and frost when still cold. Cold frosted cakes will reduce the crumbs from getting into the icing or frosting.

1 stick unsalted butter, softened
6 tablespoons unsalted butter, softened
2 tablespoons oil (grape seed, olive or canola oil)
2 cups Imperial Sugar extra fine granulated sugar
5 large egg yolks
1 teaspoon vanilla extract
2 1/3 cups all-purpose flour
1 teaspoon baking soda
1 cup buttermilk, room temperature
1 cup pecan pieces
1 1/3 cup (3.5 oz) sweetened coconut flakes
5 large egg whites, free of egg yolk traces
cream cheese frosting
pecans (for decoration, as desired)
coconut (for decoration, as desired)

Preheat oven to 350 degrees.

Butter and flour (or use non-stick baking spray) three 8 or 9-inch baking pans. Set aside.

Cream the butter and oil until light and fluffy. Add the sugar and mix further. Add the egg yolks one at a time waiting for the previously added yolk to be fully incorporated before adding the next. Scrape the bowl often. Whip until the mixture is light and fluffy. Add the vanilla.

In a bowl, sift together the flour and baking soda. At low speed, add the dry ingredients alternately with the buttermilk. Once combined, add the pecan pieces and the buttermilk.

In a separate bowl, whip the egg whites until stiff. Gently fold the egg whites into the batter.

Evenly divide the batter into the prepared pans.

Place the pans in the oven and bake about 28 to 38 minutes or until the center of the cake bounces when lightly pressed with a finger or a toothpick comes out clean. Let the cake sit in the pans for 15 minutes before removing.

Turn the cakes out of the pans. Let cool. Frost the layers now or freeze the layers well-wrapped.

Prepare the cream cheese frosting.

Frost the cool cake.

Decorate with pecans and coconut, if desired.

Yield: 1 9-inch cake

Per Serving (excluding unknown items): 3417 Calories; 222g Fat (58.5% calories from fat); 74g Protein; 281g Carbohydrate; 12g Dietary Fiber; 1506mg Cholesterol; 2099mg Sodium. Exchanges: 14 1/2 Grain(Starch); 3 1/2 Lean Meat; 3 Fruit; 1 Non-Fat Milk; 42 1/2 Fat.