

Italian Cake

½ cup butter or margarine
½ cup shortening
1-¾ cup sugar
5 eggs separated
2 cups cake flour
1-tablespoon baking soda
½ tablespoon salt
1-½ cups buttermilk
1-tablespoon vanilla
1-½ cups coconut (can use only ½ cup coconut and mince in food processor)
¼ cup more sugar
1 cup chopped pecans

Cream butter and shortening. Add sugar and egg yolks and beat well. Slowly add flour, baking soda and salt and beat in buttermilk and vanilla. Beat 2 minutes with electric mixer. Stir in pecans and coconut.

Beat egg whites until soft peaks form and slowly add ¼ cup sugar. Beat with spoon. Divide batter between 3 greased and floured 9-inch cake pans. Bake 30 minutes in a 325-degree oven.

Cream Cheese Frosting

12 oz. cream cheese, softened
1/12 tablespoon vanilla
4 cups powdered sugar
½ cup margarine
Combine all ingredients and beat until fluffy.