

# ITALIAN CREAM CAKE

*1st place winner*

*Capital Confectioners Cake and Sugar Art Show 2006*

*Submitted by Robin Lucio of Ledbetter, Texas*

5 eggs, separated	1/2 C butter
1/2 C oil	2 C sugar
1 tsp. baking soda	1 C buttermilk
1 C coconut	2 C all purpose flour, sifted twice
1 C chopped nuts	1 tsp. vanilla extract
1 tsp. coconut extract	

Beat eggwhites until stiff; set aside. Cream butter, oil and sugar until light and fluffy. Add egg yolks one at a time, beating well in between each addition. Dissolve baking soda in buttermilk. Add alternately with sifted flour. Add extracts. Stir in coconut and nuts. Gently fold in beaten egg whites. Pour into 3 9 inch round pans and bake at 350° until done (about 25 minutes). Ice with cream cheese frosting.