

# Italian Cream Cake Trifle

Yield: 4 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-italian-cream-cake-trifle>

## Ingredients:

- 1/2 cup unsalted butter softened
- 2 cups all purpose flour
- 1 teaspoon baking soda
- 1/2 cup vegetable shortening
- 2 cups granulated sugar
- 5 large eggs separated
- 1 cup buttermilk well shaken
- 1 teaspoon vanilla extract
- 1 cup sweetened shredded coconut
- 1/2 cup granulated sugar
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 2 cups milk
- 2 large egg yolks lightly beaten
- 3 tablespoons unsalted butter cut into small pieces
- 1 teaspoon vanilla extract
- 8 ounces cream cheese softened
- 4 tablespoons butter softened
- 1 pound confectioners sugar
- 1 teaspoon vanilla extract