

Classic Italian Cream Cake

Yield: 14 min
Total Time: 85 min

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

Ingredients:

- 5 large eggs separated
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 cup unsalted butter softened
- 1/2 cup shortening
- 2 cups granulated sugar
- 1 cup buttermilk
- 1 1/2 teaspoons vanilla extract
- 1 cup flaked coconut sweetened and
- 1 cup pecans chopped, divided
- 8 ounces cream cheese softened
- 1/2 cup unsalted butter softened
- 1 pound confectioners sugar about 3 3/4 cups unsifted
- 1 teaspoon vanilla extract
- 2 tablespoons milk or cream, as needed
- 1/4 cup chopped toasted pecans optional
- 1/4 cup toasted flaked coconut optional

Nutrition:

1. Calories: 700 calories
2. Carbohydrate: 82 grams
3. Cholesterol: 130 milligrams
4. Fat: 40 grams
5. Fiber: 3 grams
6. Protein: 7 grams
7. SaturatedFat: 17 grams
8. Sodium: 210 milligrams
9. Sugar: 65 grams
10. TransFat: 1 grams

Thank you for visiting our website. Hope you enjoy Classic Italian Cream Cake above. You can see more 20 vintage italian cream cake recipe You must try them! to get more great cooking ideas.