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Italian Coconut Cake

2 c. sugar
1/2 c. butter or margarine
1/2 c. Crisco
5 egg yolks, separate, save whites
1 c. buttermilk
2 c. flour
1 tsp. soda
pinch of salt
2 c. coconut
1/2 c. chopped nuts
1 tsp. vanilla
Icing:
8 oz. cream cheese
1/4 c. butter
1 tsp. vanilla
powdered sugar as needed
coconut

Combine and mix sugar, butter, Crisco, egg yolks and buttermilk. Mix dry ingredients, add coconut, nuts and vanilla. Beat egg whites and fold into mixture. Bake in 3 greased and floured round pans at 350° until done. For Icing: Beat cream cheese, butter, powdered sugar and vanilla, spread between layers and on top. Sprinkle with coconut.

