

BLACK WALNUT LAYER CAKE

1. 1/2 c. butter, softened
2. 1/2 c. shortening (Crisco)
3. 2 c. sugar
4. 5 eggs, separated
5. 1 c. buttermilk
6. 1 tsp. soda
7. 2 c. all-purpose flour
8. 1 tsp. vanilla
9. 1 c. chopped black walnuts
10. 3 1/2 oz. coconut
11. 1/2 tsp. cream of tartar

Intructions

1. Cream butter and shortening.
2. Add sugar, beat well.
3. Add egg yolks one at a time; beat well.
4. Combine soda and buttermilk; set aside.
5. Add flour and buttermilk to creamed mixture, beginning and ending with flour.
6. Stir in vanilla, walnuts, coconut, mixing well.
7. Beat egg whites, forming stiff peaks.
8. Also beat in cream of tartar into egg whites.
9. Gently fold into batter.
10. Pour in three 9 inch round cake pans.
11. Bake at 325 degrees for 45 minutes or until cake springs back in center and slightly leaves the edge of th.
12. Cool 10 minutes before emptying pans.
13. Ice with Cream Cheese Frosting.