

ITALIAN CREAM CHEESE CAKE

Ingredients

1. 1 stick butter or margarine
2. 1/2 c. Crisco
3. 2 c. sugar
4. 5 egg yolks
5. 2 c. cake flour
6. 1 tsp. baking soda
7. 1 c. buttermilk
8. 1 tsp. vanilla
9. 1 can coconut
10. 1 c. nuts

Instructions

1. Cream shortenings and sugar until light and fluffy.
2. Add egg yolks one at a time, beating slightly after each addition.
3. Sift flour and baking soda together.
4. Add 1/2 flour mixture to shortening mixture, alternating with 1/2 of buttermilk until consumed.
5. Mix in coconut and nuts.
6. Pour into pans.
7. Bake at 325 degrees until cake is brown and leaves the sides of the pans.
8. Allow to cool.
9. Frost with cream cheese icing from frosting section.