

### ITALIAN CREAM CAKE

1 Stick butter or margarine  
1/2 Cup Shortening  
2 Cups sugar  
5 eggs yolks  
2 Cups plain flour  
1 teasp. soda  
1 Cup buttermilk  
1 teasp. vanilla  
1 small can flake coconut  
1 Cup chopped nuts  
5 egg whites, stiffly beaten

Cream butter and shortening; add sugar and egg yolks. Sift flour and soda together and add alternately with buttermilk. Add coconut, chopped nuts and vanilla. Fold in egg whites. Bake at 350 degrees for about 25 minutes. ( MAKES 3 LAYERS)

### FROSTING

1 package (8) ounce cream cheese  
1/2 stick margarine  
1 box powdered sugar  
1 teasp. vanilla  
1 Cup chopped nuts  
Mix all ingredients. Beat until very smooth and spread between layers and on top and sides of cake