Italian Cream Cheese Cake Recipe

A great recipe to make with your eyes closed. A delight !
Lighter than a cheesecake and or a pie, this dessert cake is
perfect to eat well without spending hours in the kitchen.I
took white cheese 20% fat. It is quite possible to take 40% to
have a smoother cake or even from the bush.

*Ingredients

☞ 1 small spoon baking soda
☞ 1 cup buttermilk
☞ 2 cups flaked coconut
☞ 1 cup chopped pecans
☞ 1 cup butter, softened
☞ 1 cup shortening
☞ 2 cups sugar
☞ 6 eggs, separated
☞ 1 smaal spoon vanilla extract
☞ 3 cups flour

* Frosting :

☞ 2 teaspoons vanilla extract
☞ 3 cup chopped pecans
☞ 3 pck cream cheese, softened
☞ 3 cup butter, softened
☞ 6 cups confectioners' sugar

* Preparation :

1 – In a big bowl, cream the butter, shortening / sugar until
light . Whisk in egg yolks & vanilla. blend flour / baking
soda ; add to creamed mixture mutually with buttermilk. Whisk
just until combined , and stir in coconut and pecans.

2 — In a little bowl, whisk egg whites until stiff peaks form. tuck a fourth of the egg whites into batter, then fold in lasting whites. Pour into three greased and floured and round baking pans.
ENJOY !