

ITALIAN CREME COCONUT CAKE

Ingredients:

1 cup buttermilk
1 teaspoon baking soda
1/2 cup butter
1/2 cup shortening
2 cups white sugar
5 eggs
1 teaspoon vanilla extract
1 cup flaked coconut
1 teaspoon baking powder
2 cups all-purpose flour

FROSTING

8 ounces cream cheese
1/2 cup butter
1 teaspoon vanilla extract
4 cups confectioners' sugar
2 tablespoons light cream
1/2 cup chopped walnuts
1 cup sweetened flaked coconut

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease three 9 inch round cake pans. In a small bowl, dissolve the baking soda in the buttermilk; set aside. In a large bowl, cream together 1/2 cup butter, shortening and white sugar until light and fluffy. Mix in the eggs, buttermilk mixture, 1 teaspoon vanilla, 1 cup coconut, baking powder and flour. Stir until just combined. Pour batter into the prepared pans. Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool. To Make Frosting: In a medium bowl, combine cream cheese, 1/2 cup butter, 1 teaspoon vanilla and confectioners' sugar. Beat until light and fluffy. Mix in a small amount of cream to attain the desired consistency. Stir in chopped nuts and remaining flaked coconut. Spread between layers and on top and sides of cooled cake.

Source : copymethat.com