Soft As Silk Italian Cream Cake

Ingredients:

1/2 cup margarine or 1⁄2 cup butter, softened
2 cups sugar
1 cup oil
5 egg yolks, beaten
2 cups cake flour (pref. soft as silk cake flour if you can get it)
1 teaspoon baking soda
1 cup buttermilk
1 teaspoon vanilla extract
5 egg whites, stiffly beaten
1 can coconut (small, do not know how many ounces. This is all that the recipe gives)
1 cup chopped pecans

Filling
1⁄4 cup margarine or 1⁄4 cup butter, softened
1 (8 ounce) package cream cheese, softened
1 lb confectioners' sugar
1 cup chopped pecans

You May Like Pistachio Pudding Dessert

Directions:

Cream 1/2 cup margarine or butter, sugar and oilin mixer bowl until light and fluffy.
Add egg yolks, beat well.
Sift in flour and soda; mix well.

Add buttermilk and 1 tsp vanilla; mix well.

Fold in egg whites, coconut and 1 cup pecans.

Pour into 3 greased and floured 8″ round cake pans.

Bake at 350 degrees for 15 to 20 minutes or until cakes test done.

Remove to wire rack to cool.

Combine 1/4 cup butter or margarine, cream cheese and confectioner's sugar in a bowl; beat well.

Stir in 1 tsp vanilla and 1 cup pecans.

Spread between layers and over top and sides of cake.