

Italian Cream Cake

from *Cathy's Kitchen*

INGREDIENTS

Cake:

1 cup buttermilk
1 teaspoon baking soda
1 cup butter
2 cups white sugar
4 eggs
1 teaspoon vanilla extract
1 cup flaked coconut
2 cups self-rising flour

Frosting:

8 ounces cream cheese
½ cup butter
1 teaspoon vanilla extract
4 cups confectioners' sugar
2 tablespoons light cream
1 cup chopped pecans
1 cup sweetened flaked coconut



DIRECTIONS:

1. 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.
2. In a large bowl, cream butter and white sugar together 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.
3. 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.
4. To Make Frosting: In a medium bowl, combine cream cheese, ½ 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.