

Italian Cream Cake

1 1/2 CUPS CHOPPED PECANS
12 OZ. FLAKED COCONUT (RESERVE 1/2 CUP UNBAKED FOR CAKE BATTER)
4 OZ. CREAM CHEESE ROOM TEMP.
1/2 STICK SALTED BUTTER ROOM TEMP.
3 EGGS
1 BOX WHITE CAKE MIX
1 CUP BUTTERMILK
1/2 CUP WARM WATER

Preheat oven to 350 degrees. Toast pecans with coconut (minus reserved coconut) until golden brown. Watch closely and mix during bake time. Set aside to use in cake batter and icing. Using an electric mixer and mixing bowl, mix cream cheese with butter until creamy. Add eggs, cake mix, buttermilk and water. Beat on med/low for 1 1/2 minutes. Add 1/2 cup of toasted coconut w/pecans and 1/2 cup of unbaked coconut to cake batter. Mix well. Divide batter into 3 well-greased and floured round cake pans. Bake until middle rises and cake begins to release from sides of cake pan. Do not open the oven to check for at least 25 minutes.

The remaining toasted coconut/pecans will be used in icing and to decorate outside of cake. Make Italian cream cake icing on page 64. Ice cooled layers and top with remaining flaked coconut. This cake must be refrigerated. Watch the cake tutorial on YouTube for decorating tips.

“Each time I make this cake, people RAVE about how delicious it is. This is an AMAZING cake, and you won’t find a better recipe, I promise.” -Tammy