



A Recipe From Cherry's Kitchen

CHERRY'S LIGHT AS A FEATHER ITALIAN CRÈME CAKE

2 ½ CUPS FLOUR
2 ½ CUPS SUGAR
1 STICK BUTTER
½ CUP CRISCO
1 CUP BUTTERMILK
1 TABLESPOON BAKING SODA
6 EGGS
1 TEASPOON VANILLA
1 CAN COCONUT

BEFORE YOU BEGIN, ADD THE BAKING SODA TO THE BUTTERMILK AND LET STAND.

CREAM BUTTER, CRISCO AND SUGAR TOGETHER. SEPARATE EGG WHITES FROM YOLKS AND ADD YOLKS TO BUTTER AND SUGAR MIXTURE. ADD VANILLA. CREAM IN THE FLOUR AND BUTTERMILK MIXTURE IN AN ALTERNATING FASHION. BEAT EGG WHITES UNTIL FLUFFY. FOLD INTO THE BATTER. ADD THE CAN OF COCONUT.

POUR INTO 2 GREASED AND FLOURED ROUND CAKE PANS OR 1 OBLONG CAKE PAN. BAKE AT 350 DEGREES FOR ONE HOUR. DO NOT OVERCOOK. STICK TOOTHPICK INTO CAKE TO CHECK FOR DONENESS. IF THE TOOTHPICK COMES OUT CLEAN, THE CAKE IS DONE!

FROSTING:

1 8OZ. CREAM CHEESE (SOFTENED)
1 STICK BUTTER (SOFTENED)
1 TEASPOON VANILLA
1 ½ TO 2 BOXES OF POWDERED (CONFECTIONER'S) SUGAR
1 CUP PECANS (CHOPPED)

MIX THE CREAM CHEESE, BUTTER AND VANILLA TOGETHER UNTIL SMOOTH.
MIX IN POWDERED SUGAR UNTIL DESIRED CONSISTENCY.
FROST THE CAKE. SPRINKLE THE PECANS OVER THE TOP.

EVERYBODY'S FAVORITE BIRTHDAY OR SPECIAL OCCASION CAKE!!!

for more of Cherry's great recipes visit:

www.cherrygraffino.com/recipes



(C) Copyright 2006