

## MARGARET'S ITALIAN CREAM CAKE

*Our dear neighbor Marione Lasswell shared this recipe with me. She got it from her friend and cleaning lady, Margaret Snyder. The maple flavoring in the frosting sets it apart from other cream cakes I've seen. Enjoy!*

**2 cups sugar**  
**1/2 cup butter**  
**1/2 cup shortening**  
**5 egg yolks**  
**2 cups sifted flour**  
**1 tsp. baking soda**  
**1/2 tsp. salt**  
**1 cup buttermilk**  
**1 tsp. vanilla**  
**2 cups coconut**  
**1 cup chopped pecans**  
**5 egg whites, beaten**

Cream the shortening and butter until blended, then add sugar and beat until light and fluffy. Add egg yolks, one at a time, mixing well after each addition (reserve whites.)

Sift flour, soda and salt together. Add to the creamed mixture, alternately with the buttermilk. Stir in vanilla, coconuts and pecans. Gently fold in the beaten egg whites. Pour into 3 greased 8-inch round pans that have been lined on the bottom with wax paper and also greased. Bake at 350 degrees for 30-35 minutes. Cool on racks for 10 minutes, then remove from pan. Remove wax paper. Frost when cool.

*Beat till whites  
"stand" alone. Don't  
overbeat*

### **Cream Cheese Frosting:**

**1 8-oz. pkg. cream cheese**  
**1 cube butter**  
**1 (1-lb.) box powdered sugar**  
**1 tsp. vanilla**  
**1/4 tsp. maple flavoring**

Beat cream cheese and butter until well blended. Gradually add powdered sugar, beating well. Add vanilla and maple flavoring. This is enough frosting for between the layers, top, and sides of the cake. If desired, finely chop a few pecans and sprinkle across the top of the cake.

*Mary Manwaring*

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