Italian Cream Cake

Ingredients

- 1/2 cup shortening
- 1.5 sticks real butter
- 2 cups sugar
- 5 eggs, separated
- 2 cups plain flour
- 1 tsp. soda
- 1 cup buttermilk
- 2 tsp. vanilla extract
- 1 small can flaked coconut
- 1 cup chopped pecans
- 1 8oz. pkg. cream cheese
- 1 box confectioner's sugar
- 2 Tbsp. evaporated milk

Directions

Cream shortening, 1 stick of butter and sugar until fluffy. Add egg yolks, beat well. Mix soda and flour; add to creamed mixture alternately with buttermilk, beating well after each addition. Stir in 1 tsp. vanilla, coconut and pecans. Fold in stiffly beaten egg whites. Cook in three greased and floured cake pans at 350 for 25 minutes. Frosting: Beat cream cheese and remaining 1/2 stick of butter till smooth. Add 1/2 cup chopped pecans. Frost cake. Sprinkle extra pecans on top if desired.