

Coconut Layer Cake

No need to use more frosting on this cake as it is a very moist and light cake. All coconut lovers will love this recipe.

1/2 cup butter, softened
1/2 cup shortening
2 cups sugar
5 eggs, separated
2 cups all-purpose flour
1 tsp. baking soda
1 cup buttermilk
1 tsp. vanilla
2 cups flaked coconut
1/2 cup chopped pecans

FROSTING:

1 package (8 oz.) cream cheese, softened
4 cups (1 pound) confectioners' sugar
1/4 cup butter, softened
1 tsp. vanilla
1/4 cup flaked coconut, toasted
Pecan halves



In a clean mixing bowl, beat egg whites until stiff; set aside.
In a large mixing bowl, cream the butter, shortening and sugar until light and fluffy.
Add egg yolks and beat well.
Combine flour and baking soda; add to creamed mixture alternately with buttermilk.
Stir in vanilla. Add coconut and pecans.
Fold stiffened egg whites gently into batter.
Pour into two greased and floured 9-inch round cake pans.
Bake at 350 degrees, 40 minutes or until a wooden pick inserted near center comes out clean.
Cool 10 minutes in pans before removing to wire racks; cool completely.

FROSTING:

Beat cream cheese, sugar, butter and vanilla until smooth and creamy.
Spread between layers and over top and sides of cake.
Sprinkle with toasted coconut; garnish with pecans.

Yield: 12 - 16 servings.