# ITALIAN CREAM CAKE



### Cake

5 Eggs, large

2 cups Sugar, divided

1 cup Unsalted butter, room temperature

11/2 tsp. Vanilla

2 cups San Antonio River Mill® Brand Sopaipilla Mix

1 cup Buttermilk

1 cup Pecans, finely chopped

1 cup Sweetened coconut flakes

## Frosting

3/4 cup Unsalted butter, room temperature
12 oz. Cream cheese, room temperature

21/2 tsp. Vanilla

11/2 lbs. Powdered sugar, sifted

## Garnish

1 cup Toasted coconut

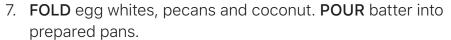
- 1. PREHEAT oven to 325° F.
- 2. **LINE** the bottom of three 8" cake pans with parchment paper, grease with butter; dust with flour.
- 3. <u>Cake</u>: **BEAT** egg <u>whites</u> using an electric mixer until soft peaks form.
- 4. **ADD** slowly, ½ cup sugar and beat until there is a consistency of meringue. **SET** aside.
- 5. **CREAM** butter, remaining sugar and vanilla in a second bowl. **ADD** egg yolks, one at a time, blend for 1 minute at medium speed.
- 6. **ALTERNATE** between adding *Sopaipilla Mix* and buttermilk to butter mixture, beginning and ending with *Sopaipilla Mix*.

Continued on reverse side.



#### RECIPE COLLECTION

#### RECIPE CONTINUED



- 8. BAKE 40-45 minutes, or until toothpick comes out clean.
- COOL cakes 5-10 minutes before removing from pan.COOL completely on racks.
- 10. Frosting: CREAM butter, cream cheese and vanilla in a large bowl.
- 11. ADD powdered sugar, slowly, and beat well.
- 12. **SPREAD** frosting on the top of the first cake; place the second cake on top of the first and spread frosting on top; place the third cake on top of the second and frost entire cake.
- 13. Garnish with toasted coconut.

YIELD: 10-12 servings

Prep Time: 20 minutes Bake Time: 45 minutes

Total Time: 1 hour, 10 minutes





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