

ITALIAN CREAM CAKE



Cake

5	Eggs, large
2 cups	Sugar, divided
1 cup	Unsalted butter, room temperature
1½ 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

¾ cup	Unsalted butter, room temperature
12 oz.	Cream cheese, room temperature
2½ tsp.	Vanilla
1½ 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. **Cake:** **BEAT** egg whites 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

Featuring San Antonio River Mill Brand® Gourmet Baking Mixes sold in the Guenther House Store and at guentherhouse.com

RECIPE CONTINUED



7. **FOLD** egg whites, pecans and coconut. **POUR** batter into prepared pans.
8. **BAKE** 40-45 minutes, or until toothpick comes out clean.
9. **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



205 E. Guenther Street
San Antonio, Texas 78204 | 800.235.8186

VIEW OUR ENTIRE RECIPE COLLECTION
www.guentherhouse.com