

# **ITALIAN CREAM CAKE**

*June Vignati – December 1, 2011*

## **INGREDIENTS:**

Servings – 12

### **Cake:**

1 (18.25 oz.) white cake mix  
1 (3.5 oz.) package instant vanilla pudding mix  
1½ cups water  
4 eggs  
½ cup canola oil  
1 cup chopped pecans or walnuts  
2 cups flaked coconut

### **Frosting:**

3 tablespoons butter, softened  
8 ounces cream cheese softened  
1-2 tablespoon cream  
2 1/2 cup confectioners' sugar  
1 1/2 cups flaked coconut

### **Directions:**

1. Preheat oven to 350 degrees
2. In a large mixer bowl add the cake mix, vanilla pudding, water, eggs and oil
3. With electric mixer, beat for 2 minutes at medium speed
4. Fold in the chopped nut and coconut
5. Pour batter into 9 x 13 pan that has been sprayed with non-stick cooking spray or lightly greased and floured
6. Bake for 45 minutes or until toothpick inserted in center comes out clean

Cool and frost. I also browned some coconut to top cake and served with ¾ cup of half-&-half surrounding cake (works best if served in a deep dish rather than a plate if you choose to serve with cream).