

Italian Cream Cake

Patricia Cooper

2 cups sugar
1 stick margarine
5 eggs, separate
½ cup Crisco
2 cups flour
1 tsp. baking soda
1 cup buttermilk
1 small can coconut (1 cup)
1 tsp. vanilla

Cream Cheese Icing:

1 (8 oz.) pkg. cream cheese
½ stick margarine
1 box powdered sugar
1 tsp. vanilla
¼ tsp. butter extract

Cream butter, Crisco, and sugar. Add egg yolks, one at a time, and beat well. Add baking soda into the buttermilk. Add flour and buttermilk alternately, and beat well. Add coconut last. Fold in well-beaten egg whites. Bake in two 9-inch pans at 325° for 40 to 45 minutes.

Beat icing ingredients well. Ice cake and top with chopped pecans.

Banana Cake

Patricia Cooper

3 eggs
¾ cup Crisco
2 cups sugar
3 cups flour
1 cup buttermilk
2 tsp. baking soda
4 bananas (1 ½ cups)
1 tsp. vanilla
1 tsp. salt

Icing:

¼ cup butter
1 box powdered sugar
½ cup mashed bananas
1 tsp. lemon juice

Mix sugar and Crisco. Add eggs, then bananas. Mix well. Add baking soda to milk. Add to mixture alternately with flour. Bake at 350° for 35 to 40 minutes.

Beat icing ingredients together and spread on cooled cake.