

Festive Italian Cream Cake

1st Place Winner

2025 Meant to be Broken, Egg-specially During the Holidays Egg Recipe Contest

Lucy Moore – Chesterfield County Fair Finalist

Cake

1 – 14 oz. pkg. sweetened flaked coconut
1 ½ cups pecan pieces
2 cups flour
1 tsp. baking soda
½ tsp. baking powder
1 cup. softened salted butter
1 ½ cups sugar
½ cup brown sugar, packed
2 T vegetable oil
5 eggs, room temp
4 tsp. vanilla extract
2 tsp. almond extract
1 cup whole buttermilk

- Preheat oven to 350°F. Lay coconut on baking sheet and toast 5 minutes. Repeat with pecans. Blend the two then divide in half. Line 3 - 8" round cake pans with parchment and butter sides of pans. Measure, then sift together flour, baking soda and baking powder; set aside.
- In stand mixer bowl, beat butter and sugars together for five minutes. Beat in oil.
- Add eggs, one at a time; beat one minute after each addition; scraping down bowl sides.
- Blend in flavorings. On low-speed blend in 1/3 flour mixture, half buttermilk; repeat; end with 1/3 flour.
- Fold in half the coconut/pecan mixture. Pour into baking pans. Bake 30 – 35 minutes – just until tester comes out clean – *do not overbake*. Cool in pans on rack for five min.; remove cakes to rack to cool. Once mostly cool, place in plastic bags until frosted.

Frosting

2 - 8 oz. pkg. cream cheese, softened
1 cup butter, room temp
1 ½ tsp. vanilla extract
½ tsp. almond extract
¼ tsp. salt
8 cups powdered sugar

Remaining coconut and pecans

- Beat cream cheese, butter, extracts, salt and powdered sugar on low speed in a stand mixer until well combined. Turn speed on high for 4-5 min., and whip until smooth, light, and creamy. Reserve 1½ cups to decorate cake.
- Reserve a small amount of coconut/pecan mixture for decorating and blend the rest into frosting.
- Layer thick coats of frosting between first two layers, top with third cake layer and do a skim coat over sides and top. Chill. Then frost generously with remaining frosting.
- Use the set-aside frosting to decorate top of cake and the remaining coconut/pecan mixture to pat onto the bottom of cake. Refrigerate cake. Remove 30 minutes before serving.



Serves 16



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