



(910) 214-1729 / 910-590-0822 • pecans@avenuepecans.com
1915 The Avenue • Clinton, NC 28328
www.avenuepecans.com



Italian Cream Cake

1 Stick Butter or margarine, softened
½ Cup Crisco Shortening
2 Cups Sugar
5 Egg Yolks
1 Teaspoon Soda
2 ½ Cups Cake Flour
1 Cup Buttermilk
1 Teaspoon Vanilla
1 Cup of Avenue Gourmet Pecans, Chopped
1 Cup Coconut
5 Egg Whites, Beaten

Cream butter, Crisco & sugar. Add egg yolks. Sift flour, soda together. Add buttermilk & flour. Add the other ingredients. Bake in layers at 350 degrees for approximately 25 min or until done.

Icing

1 8oz Cream cheese, room temperature
½ Cup Crisco
1 box powdered sugar
1 Teaspoon vanilla
Mix all together and spread over layers. Top with Avenue Gourmet Pecans, chopped.