Coconut Pecan Cake

- ½ cup butter, softened
- ½ cup shortening
- 2 cups sugar
- 5 eggs, room temperature, separated
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 cup buttermilk
- 1 teaspoon vanilla extract
- 2 cups flaked coconut
- ½ cup chopped pecans

Preheat oven to 350°F. Grease and flour two 9-inch round cake pans. (Or line the bottoms with parchment paper, then grease and flour.)

Beat egg whites until stiff. Set aside while you mix the rest of the cake. (If you are using a stand-mixer, beat the egg whites, then transfer them to another bowl. Use the same mixing bowl to mix the rest of the cake.)

In a large mixing bowl, cream the butter, shortening and sugar until light and fluffy. Add egg yolks and beat well, scraping the sides of the bowl as needed.

Combine flour and baking soda; add to cream mixture alternately with the buttermilk, starting and ending with the dry ingredients.

Stir in the vanilla. Add coconut and pecans.

Gently fold in the beaten egg whites.

Pour into the prepared cake pans. Bake 40 minutes, making sure the center of the cake springs back when touched lightly. Cool completely before frosting.

FROSTING:

- 1 (8 ounce) package of cream cheese, softened
- ¼ cup butter, softened
- 4 cups (1 lb.) confectioner's sugar
- 1 teaspoon vanilla
- ¼- ½ cup toasted coconut (put in a small skillet and toast on the stove, swirling and shaking often to avoid burning)

Beat cream cheese, butter, sugar and vanilla until smooth and creamy. Spread between the layers and over the top and sides of the cake. Sprinkle with toasted coconut; garnish with pecans.

Recipes: Cakes