

CHOCOLATE CREAM CAKE

(Cokoladovy Dort)

1/2 c. butter	1 c. buttermilk
1/2 c. shortening	1 tsp. soda
2 c. sugar	1 tsp. vanilla
5 eggs, separated	1 c. coconut
2 c. flour	1 c. pecans, broken
1/4 c. cocoa	

Cream together butter, shortening and sugar. Add egg yolks, one at a time, beating only enough to mix after each addition. Put soda into buttermilk. Combine flour and cocoa. Add liquid and dry ingredients to creamed mixture. Add coconut, vanilla and pecans. Fold in egg whites, beaten stiff but not dry. Bake in three greased and floured 9-inch cake pans at 350° for 35 to 40 minutes.

Note: This should be a moist cake so begin checking at 30 minutes; otherwise, the cake will be too dry.

Icing:

16 oz. powdered sugar	1/2 c. butter
1/4 c. cocoa	1 tsp. vanilla
8 oz. cream cheese	1 c. pecans, broken

Cream together butter and cheese. Sift together powdered sugar and cocoa add this to the creamed mixture a little at a time. Spread on cooled cake and garnish with pecans.