

ITALIAN WEDDING CAKE

From Sue Rasmussen

One store bought yellow cake mix

Add

1 cube soft butter

1 ½ cups buttermilk

1 TBLSP Vanilla

¼ tsp almond extract

½ cups pecans

¼ cup coconut sweetened

mix slightly – divide into 2 greases pans

cook at 350 following directions on box

check by poking a skewer or fork into center

FROSTING

2 cans of store bought cream cheese frosting

add 1 tblspn vanilla

(pecans in and on top of frosting optional)