**Italian Cream Cake**

Servings:      8

Prep Time: 15 Minutes

Cook Time: 35 Minutes

Total Time: 1 hour 30 Minutes

Equipment Needed:

(1) 9 inch sprayed baking pan, Large Spoon, Large Bowl, Cooling Rack, Rubber Spatula, Measuring Utensils

Ingredients:

*Dry Ingredients -*

2 Cups All Purpose Flour

3/4 teaspoon Salt

1 teaspoon Baking Soda

1/2 Cup Brown Sugar

1/2 Cup Cane Sugar

1/2 Cup Coconut, Shredded, Dried

1/2 Cup Walnuts, Chopped

1/2 Cup Pecans, Chopped

*Wet Ingredients -*

1/2 Cup Coconut Oil, Melted

1/2 teaspoon Vanilla Extract, Non-Alcoholic

1/4 teaspoon Almond Extract, Non-Alcoholic (if available)

1 1/3 Cup Nut Milk (I used Almond Milk)

1 Tablespoon Lemon Juice, fresh squeezed

*Frosting -*

1 Cup Earth Balance Butter, Room Temp, Softened

4 Tablespoons Coconut Milk, Cold

4 Cups Powdered Sugar (Confectioner's)

1 teaspoon Coconut Extract, Non-Alcoholic (if available)

Pinch Salt

Directions:

1. Mix all Dry Ingredients thoroughly, then Mix all Wet Ingredients thoroughly.

2. Pour the cake mixture into the Baking Pan. Cook cake for 30-35 Minutes on 350 degrees.

3. While Cake is baking, make frosting. Mix all frosting ingredients in a bowl and whip until smooth. Place frosting into a refrigerator (cold frosting holds the peaks better and clings to the cake better).

4. Once the cake has cooled, flip the cake onto the rack so that the cake is completely flat.

5. Spread the frosting all over the cake evenly using the rubber spatula.

6. Eat & Enjoy!