

Old-Fashioned Italian Cream Cake in Pound Cake Form

Italian Cream Pound Cake with Cream Cheese Glaze



OVEN
325°F

TIME
5 min

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INGREDIENTS

For the Cake:

- 1 cup (2 sticks) unsalted butter, softened
- 1/2 cup shortening
- 3 cups granulated sugar
- 6 large eggs
- 3 cups all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 cup buttermilk
- 1 tsp vanilla extract
- 1 tsp coconut extract (optional, but recommended)
- 1 cup sweetened shredded coconut
- 1 cup chopped pecans

For the Cream Cheese Glaze:

- 4 oz cream cheese, softened
- 2 cups powdered sugar
- 1/2 tsp vanilla extract
- 2-3 tbsp milk (as needed for consistency)

DIRECTIONS

1. Preheat & Prepare Pan: Preheat oven to 325°F (163°C).
2. Grease and flour a 10-inch bundt or tube pan thoroughly.
3. Make the Batter: In a large mixing bowl, cream butter, shortening, and sugar until light and fluffy.
4. Add eggs one at a time, beating well after each addition.
5. In a separate bowl, whisk flour, baking soda, and salt.
6. Gradually add dry ingredients to the creamed mixture, alternating with buttermilk. Begin and end with flour.
7. Fold in vanilla, coconut extract, shredded coconut, and pecans.
8. Bake: Pour batter evenly into the prepared pan.
9. Bake for 1 hour 15 to 1 hour 30 minutes, until a toothpick inserted in the center comes out clean.
10. Let the cake cool in the pan for 10-15 minutes, then invert onto a wire rack and let cool completely.
11. Make the Glaze: Beat cream cheese until smooth.
12. Add powdered sugar, vanilla, and enough milk to create a pourable glaze.
13. Assemble & Serve: Drizzle glaze over the cooled cake.
14. Optional: Top with more coconut or pecans for a beautiful finish.
15. Slice and enjoy with coffee or tea.

SWAPS & NOTES

Shortening Substitute: You can use all butter for a richer flavor, though shortening adds a tender crumb.

Mix 1 tbsp vinegar or lemon juice with 1 cup milk and let sit for 5 minutes.

Add Citrus: A teaspoon of lemon or orange zest in the batter can brighten the flavor beautifully.

Nut-Free Option: Omit pecans for an allergy-friendly version.

TIPS FOR SUCCESS

Cool completely before glazing to prevent it from sliding off.

Toasting the pecans beforehand intensifies their flavor-just 5-7 minutes in a 350°F oven will do.

For a super-smooth glaze, sift your powdered sugar first.

Wrap leftovers tightly -this cake stays moist and flavorful for several days.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/old-fashioned-italian-cream-cake-in-pound-cake-form/>