

## MAKEOVER ITALIAN CREAM CAKE

½ cup butter, softened  
1 ½ cups sugar  
½ cup unsweetened applesauce  
3 egg yolks  
1 tsp. vanilla  
2 cups all-purpose flour  
1 tsp. baking soda  
½ tsp. salt  
1 cup buttermilk  
5 egg whites  
½ cup flaked coconut  
½ cup chopped pecans

### FROSTING:

1 pkg. (8oz.) reduced-fat cream cheese  
2 tbsp. butter, softened  
1 tsp. vanilla  
2 ½ cups confectioners sugar  
¼ cup chopped pecans, toasted

In a large mixing bowl, beat butter and sugar for 2 minutes. Stir in applesauce. Add egg yolks and vanilla; beat for 1 minute. Combine the flour, baking soda and salt; add to butter mixture alternately with buttermilk.

In another mixing bowl, beat egg whites until stiff peaks form. Fold into batter. Fold in coconut and pecans. Transfer to a 13-in. X 9-in. X 2-in. baking pan coated with nonstick cooking spray. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For frosting, in a small bowl, combine the cream cheese, butter and vanilla. Gradually beat in confectioners' sugar. Spread over cake; sprinkle with pecans. Store in the refrigerator.