Italian Cream Cake Coconut Cream Frosting

2 1/4 cups unsweetened coconut 8 ounces cream cheese

1 1/2 cups buttermilk 8 Tablespoons butter

3 teaspoons vanilla 2 cups powdered sugar

3 1/4 cups cake flour 1/2 teaspoon coconut extract

3 teaspoons baking powder 2 teaspoons heavy whipping cream 1 teaspoons salt

1/2 teaspoon baking soda

18 Tablespoons butter

6 Tablespoons shortening

2 1/2 cups sugar

8 eggs

1 cup toasted pecans

Process coconut in food processor until finely ground.

Add to buttermilk and vanilla.

Combine flour, baking powder, salt and baking soda.

Cream together butter and sugar until light and fluffy.

Add eggs, one at a time.

Add dry ingredients, alternating with buttermilk.

Stir in pecans.

Bake 24 minutes (for jumbo cupcakes) at 350. Cool on wire racks.

Combine frosting ingredients in bowl of standing mixer.

Beat on medium speed until light and fluffy.

Pipe a dollop onto each cupcake and fill center with chopped pecans.