

Coconut Pecan Icing

From Bakingbetter.com

- 1 Cup evaporated milk (not sweetened condensed)
- 1 cup granulated sugar
- 4 egg yolks
- 1/2 cup butter (1 stick)
- 10 oz. coconut
- 1 1/2 cups chopped pecans
- 1 teaspoon vanilla extract.

over medium heat, in large saucepan, combine milk, sugar, and egg yolks. Whisk to combine. Add butter. Continue to whisk, lowering heat to medium low and cook for 10-12 minutes until thick, stirring constantly. It will be thick enough when you run your whisk through and the marks of the whisk remain. Add vanilla extract, coconut and pecans, mix thoroughly. Cool completely before using. This should be enough to frost and fill an 8" 2 layer cake.