

SAMSSites Recipes

German Chocolate cake frosting

Internet

- 1/2 cup butter
- 1 cup evaporated milk
- 1 cup granulated sugar
- 3 egg yolks , beaten slightly
- 1 teaspoon vanilla extract
- 1½ cups shredded coconut
- 1 cup chopped pecans

1. To make frosting (make while cake is baking): Cook butter, evaporated milk, sugar, egg yolks and vanilla in medium saucepan over medium-low heat. Cook for a full 12 minutes, stirring often, until mixture thickens. Remove pan from heat. 2. Stir in shredded coconut and chopped pecans until fully blended. Let frosting cool to room temperature before frosting cake layers. (You can speed up the cooling process by stirring the frosting often, if desired).

