



Noreen's Kitchen

Coconut Pecan Frosting

Ingredients

1-14-ounce can sweetened condensed milk 1 1/2 cup chopped pecans
3 tablespoons butter 2 cups shredded coconut
1 teaspoon vanilla extract

Step by Step Instructions

Combine condensed milk, butter and vanilla in a medium saucepan and stir well to combine.

Place saucepan over medium heat and bring to a boil.

Simmer for 5 minutes to thicken.

Add chopped pecans and coconut and stir well.

Allow mixture to cool completely before using on a cake.

This frosting is perfect for a German chocolate cake or to fill any cake you like. You can also top a sheet cake with this frosting and place under the broiler until browned and bubbly for a delicious broiled topping.

NOTE: If you are going to use this for a four layer German chocolate cake, you will want to double the recipe to ensure that you have enough of this delicious frosting to go between all the layers and on top of that particular dessert treat!

Enjoy!