

COCONUT PECAN FROSTING

Yield 100

Portion 3 Quarts

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
14029 cal	1269 g	152 g	978 g	2326 mg	7540 mg	2852 mg

Ingredient

MILK,NONFAT,DRY
 WATER,WARM
 BUTTER
 EGGS,WHOLE,FROZEN
 SUGAR,GRANULATED
 EXTRACT,VANILLA
 PECANS,CHOPPED
 COCONUT,PREPARED,SWEETENED FLAKES

Weight

6-5/8 oz
 2 lbs
 1-1/4 lbs
 8-5/8 oz
 1-3/4 lbs
 5/8 oz
 1 lbs
 1-1/4 lbs

Measure

2-3/4 cup
 3-3/4 cup
 2-1/2 cup
 1 cup
 1 qts
 1 tbsp
 1 qts 2 cup

Issue

Method

- 1 Reconstitute milk.
- 2 Add butter, eggs and sugar to milk; blend well.
- 3 Cook mixture over low heat stirring constantly about 15 minutes until thickened and just begins to bubble around edge. Remove from heat.
- 4 Add vanilla, nuts and coconut. Stir to mix thoroughly.
- 5 Chill thoroughly, about 1 hour, before spreading on cooled cakes. Refrigerate cakes after frosting.