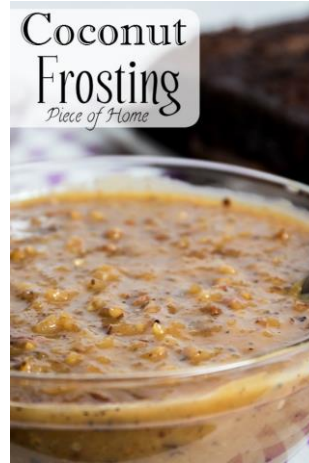


# Coconut Frosting



## Ingredients:

- 1/2 cup sugar
- 1/4 cup brown sugar
- 1/2 cup butter
- 1 tsp vanilla
- 3/4 cup evaporated milk
- 1 cup Pecans, chopped
- 2 cups shredded coconut



## Directions:

1. In a medium saucepan, mix together the sugars, butter, vanilla, and evaporated milk. Bring to a low boil over medium heat. Stir constantly for about 5 minutes or until the mixture begins to thicken slightly.
2. Remove from heat and stir in chopped pecans and coconut.
3. Allow to cool completely then refrigerate until ready to use. It is easier to frost the cake after the frosting has been refrigerated then left to thaw for a few minutes.

Enjoy!