COCONUT PECAN FROSTING

- 1. 1 cup evaporated milk
- 2. 1 cup sugar
- 3. 3 egg yolks
- 4. 1/4 lb. butter
- 5. 1 tsp. vanilla
- 6. 1 1/3 cup flaked coconut
- 7. 1 cup chopped pecans
- 1. Combine milk, sugar, egg yolks, butter, and vanilla in saucepan.
- 2. Cook over medium heat, stirring constantly, until mixture thickens, about 12 minutes.
- 3. Remove from heat.
- 4. Add coconut and pecans.
- 5. Beat until cool and of spreading consistency. (Used for German Chocolate Cake)