

## *Black Walnut Stevetop Icing*

- 1 STICK SALTED BUTTER**
- 1/2 CUP PACKED BROWN SUGAR**
- 1/2 CUP GRANULATED SUGAR**
- 1 CUP EVAPORATED MILK**
- 1/4 CUP CRUSHED BLACK WALNUTS**
- 1 CUP POWDERED SUGAR**
- 1 TSP. VANILLA EXTRACT**

In a Saucepan, melt butter on a low heat. Add sugars (not powdered) and milk. Bring to a slow boil on medium/low. Do not rush sugar to melt. All granules must be melted before bringing to a full boil. (Cook on simmer for about 4 minutes) Once sugar melts turn up heat and bring to a full boil. (cover with a lid for the first minute so the sugar granules will not be left on the side of pan). Take off lid and using a clean dry spatula stir while boiling for 2 more minutes. Transfer to a stand mixer and beat on high while adding the extract, walnuts, and powdered sugar. Ice the cake immediately. Enjoy, & remember to chop or crush walnuts to bring out oils & flavor!

*"My daddy loves black walnuts. He always wanted mama to buy black walnut ice-cream. He absolutely loved this icing on a cake and liked them in the cake layers too...Tammy!"*