

Lazy Daisy Broiled Frosting

3/4 CUP SALTED BUTTER

3/4 CUP PACKED BROWN SUGAR

1/3 CUP HALF & HALF OR CANNED CREAM

1 1/2 TSP. VANILLA EXTRACT

1/2 CUP FLAKED COCONUT

1/2 CUP CHOPPED (TOASTED) PECANS

In a Saucepan melt butter on simmer. Add sugars and cream. 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. Once sugar melts turn up heat and bring to a full boil. (cover with a lid for the first minute so 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. Add vanilla then add pecans and coconut, mix well. Ice the cake (in the cake pan) immediately. Place the cake in oven on low broil until icing is bubbly and golden brown. Take out and enjoy!

This icing is used on the Lazy Daisy cake on page 61!