

# **German Chocolate Icing**

**4 EGGS**

**2 2/3 CUP EVAPORATED MILK**

**2 2/3 CUPS GRANULATED SUGAR**

**2 STICKS SALTED BUTTER OR MARGERINE**

**DASH OF SALT**

**2 TSP. VANILLA**

**14 OZ. BAG FLAKED COCONUT**

**1 1/2 CUPS CHOPPED PECANS**

Crack eggs into a large microwavable bowl. Add evaporated milk and sugar and whisk well. Add melted butter (make sure it is not hot or it will cook the eggs). Whisk again and add a dash of salt. Add vanilla extract. Continue to whisk.

Put in microwave for 3 minutes. Take out and stir well. Return to microwave for 3 minutes. Take out and stir well (it should be getting thick). Microwave on 1-minute intervals whisking well between cooks until it is thick and creamy. If you cook too long the butter will separate from the filling. 8-10 minutes should work!

Add flaked coconut and pecans and fold in the icing. Pour into shallow pans (like pie plates) to cool. This will yield enough icing to ice a large 3-layer cake.

*NOTE: cool icing before icing cake*