

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 and salt and whisk well. Cook for 3 minutes on high in microwave. Take out and stir well. Return to microwave, cook another 3 minutes. Take out and stir well (it should be getting thick). This icing doesn't get thick, it just gets creamy looking. You can continue cooking at 1–2-minute intervals until it is nice and creamy. If it's cooked too long, the butter will separate, and the filling will look curdled. 8-10 minutes should work! Add flaked coconut and pecans and mix into filling. Pour into shallow pans (like pie plates) to cool. This will yield enough icing to ice a large 3-layer cake.

NOTE: If you think the filling has begun to curdle, it is ok to stop cooking and go ahead and add the coconut and pecans. There is no need to start over. Once it cools, it will still be delicious.