

when the timer goes off, add vanilla, then beat an additional 2 minutes. Ice cake immediately. DO NOT DO THIS WITHOUT A TIMER!

*“This icing is delicious, light and fluffy. It is so creamy and so delicious on fresh coconut and devil’s food cakes!” -Tammy*

## *Red Eye Gravy*

**1 PIECE OF SLAB HAM (SALT CURED OR SMOKED)  
2 TBSP. BUTTER  
6 OZ. STRONG COFFEE (INSTANT OR FRESH  
BREWED)**

In an iron skillet, add pieces of ham and butter. Fry at a low/medium temperature until nice and brown. Take out and put on a serving plate. Scrape out any burn drippings and pour off excess grease, then pour the hot coffee into the skillet. Pour into a serving bowl and serve over breakfast foods. I like it on my grits!

## *Poultry Pan Sauce (Gravy)*

**1 CUP TURKEY OR CHICKEN STOCK  
2 TBSP. CORN STARCH  
SALT AND PEPPER  
3 TBSP. BUTTER  
SLICED TURKEY OR CHICKEN**