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COCONUT PECAN FROSTING

1 ½	Cups Granulated Sugar
5.5	Ounces Evaporated Milk
½	Cups Softened Butter
½	Cup Chopped Pecans
1	Cup Flaked Coconut

DIRECTIONS

1. Combine sugar and evaporated milk in a large saucepan; cook over medium heat; stirring constantly; until soft ball stage is reached or a candy thermometer registers 240 degrees.
2. Remove from heat.
3. Add butter, pecans, and coconut; stirring until butter melts.
4. Frosting will harden as it cools, frost cake immediately.