

CARIBBEAN NUT CAKE

Coconut Frosting Ingredients:

3/4 cup sugar

1 (12 ounce) can evaporated milk

1 stick butter

4 cups shredded coconut

1 cup pecans or walnut

Combine sugar, butter, milk, and coconut and bring to boil on top of the stove. Stir constantly to keep from burning. Boil about five minutes until thickens. Remove from heat then fold in nuts. Let stand about 10 to 12 minutes before putting on cake. Refrigerate if you are not serving promptly.