

## Black Walnut Icing

### Ingredient

- 2/3 cup Evaporated Milk
- 1/2 cup Butter, soften
- 1 cup light Brown Sugar
- 1 tsp Pure Vanilla Extract
- 1 tsp of Pure Almond Extract
- 2 cups Confectioners Sugar
- 1/4 cup Walnuts, finely chopped
- 1/2 Shredded Coconut, toasted

You should always have a desert arsenal on, you never know when you just might need one or want one.

### Directions

Preheat oven to 325°F.

Line a baking sheet with parchment paper.

Spread shredded coconut in a single layer on parchment lined baking sheet and bake in the oven for 3 mins intervals, stirring the coconut with a spatula in between intervals so it will toast evenly.

Once coconut has reached desired goldenness, remove baking sheet from oven and allow coconut to cool on counter.

In a small saucepan combine evaporated milk, butter, brown sugar, and flavoring and bring to slight boil and cook for 3-5 minutes or till brown sugar has dissolved. Do Not let the mixture get to a full boil or burn.

Once brown sugar has dissolved, remove saucepan from heat.

Fold in shredded toasted coconut and walnuts.

Gradually add confectioners sugar to still hot sauce in pot to desired thickness, continuously stirring to avoid lumps.

Thinner for a "Glaze".

Thicker for an "Icing"

Let cool and use as desired.

