

Mom's Coconut Topping



In the "old days" recipes were usually very simple and very delicious; moms were no exception.

INGREDIENTS:

- 1 1/3 cup - Coconut
- 6 tbsps. - Margarine (melted)
- 1/2 cup - Evaporated Milk

DIRECTIONS:

- 1.) In a saucepan, melt margarine stirring constantly over medium heat.
- 2.) Add evaporated milk slowly, cooking And stirring until bubbly.
- 3.) Remove from heat and stir in coconut until it is the right consistency to spread on cake.

Recipe# frosting 01 Page 1

Don't know whose Carrot Cake Frosting



No knowledge of the origin of this recipe. It appears to be the same as mom used on her Carrot Cake and indication of the origin of her recipe card.

INGREDIENTS:

- 3 tbsps. - Flour
- 1 cup - Milk (cold)
- 1 cup - Margarine
- 1 cup - Sugar
- 1 tsp. - Vanilla Extract

DIRECTIONS:

- 1.) Combine Flour and Milk in a saucepan over medium heat. Stir until thickened.
- 2.) Cream Margarine, Sugar, and Vanilla extract with electric mixer at high speed. (around 7 minutes)
- 3.) Gradually add the Flour and Milk mixture, using electric mixer on medium, until thoroughly mixed.

Recipe# frosting 03 Page 3

Ken's version Penuche Frosting



While working in the automotive aftermarket, there were frequent trips to the Detroit area, which includes Hamtramck. On sales trips, listening to WJR radio talking about this wonderful treat called "Penuche", so it had to be investigated. The Polish people know how to make a great treat. This is the frosting for them. Memory will not divulge the origin of this recipe.

INGREDIENTS:

1/2 cup – Butter {} 1 cup - Brown Sugar
1/4 cup – Milk {} 1 3/4 to 2 cups - Powdered Sugar (sifted)

DIRECTIONS:

- 1.) Melt butter in a medium saucepan, add brown sugar and bring to a boil. Over low heat, boil for 2 minutes, stirring constantly.
- 2.) Stir in milk, bring mixture back to a boil, stirring constantly. Cool to lukewarm, then gradually stir in powdered sugar. Beat until thick enough to spread
- 3.) If frosting is too stiff it can be thinned with a little hot water.

Recipe# frosting 04 Page 4

Ken's version Buttercream Frosting



Servings: 36 * Serving Size: 1 ounce
Prep Time: 20 minutes

Research failed to acquire the origin of this recipe. Hundreds of similar recipes are on-line, but none offer any indication.

INGREDIENTS:

3 cups - Confectioner Sugar
3 tbsps. - Butter
2 tbsps. - Skim Milk
1 tsp. - Vanilla Extract

Perfect for Christmas Treats!

DIRECTIONS:

- 1.) Combine all ingredients, mix until smooth.

Recipe# frosting 02 Page 2