

## May Memorial Lane Cake

- 1 box White Cake Mix (prepared in a 9x13 pan according to box directions)
- Lane Icing
  - 1 cup granulated sugar
  - 1 cup evaporated milk NOT sweetened condensed milk
  - 2 large eggs, room temperature, lightly beaten
  - ½ cup butter
  - 1 teaspoon vanilla extract
  - 1 heaping cup sweetened shredded coconut
  - 1 heaping cup chopped pecans
  - 1 heaping cup raisins

Method: Add the granulated sugar, evaporated milk, and eggs to a large saucepan and whisk until fully combined. Slice the butter into tablespoon-sized pieces and add to the saucepan. Place over medium heat, stirring often until the butter completely melts, about 4 to 5 minutes. Continue cooking and stirring constantly until the mixture starts to boil, thicken, and turns a very light caramel color. This may take about 10 to 15 minutes. Remove from the heat and stir in the vanilla extract, shredded coconut, chopped pecans, and raisins. Transfer the frosting to a heat-safe bowl and let it cool completely, about 1 to 1.5 hours. Once cooled, use it to decorate cakes or cupcakes.