

PECAN FROSTING

SOURCE: It's a Secret Cookbook

INGREDIENTS:

1 cube butter	1 small package cream cheese
1 box confectioner's sugar	1 C toasted pecan pieces
Half & Half (enough to thin mixture)	

DIRECTIONS:

While your cake is cooling, turn oven to broil - toast pecan pieces in butter in a broiling pan or an 8" baking pan, stirring occasionally, till pecans are slightly browned - do NOT burn them. Let pecans & butter cool a little. Add cream cheese & powdered sugar. Add only enough Half & Half to thin mixture, starting with only 1 TBS. Frosting should become thin enough for spreading consistency. Spread atop the cake, allowing some to drip down sides - but do not spread onto sides of cake.