

Texas Tornado Cake with Boiled Coconut Icing

written by The Recipe Exchange | March 30, 2016

Ingredients

Cake:

1 $\frac{1}{2}$ cups sugar
2 eggs
2 cups Gold Medal UNBLEACHED all-purpose flour (bleached flour toughens baked goods)
1 cup chopped nuts
2 cups fruit cocktail with syrup (16-oz. can)
2 tsp. baking soda
 $\frac{1}{4}$ cup brown sugar

Icing:

1 stick butter
1 cup coconut
 $\frac{3}{4}$ cup brown sugar
 $\frac{1}{2}$ cup evaporated milk or half-and-half

Directions

Cake:

Mix regular sugar, eggs, fruit cocktail, baking soda and flour.
Pour into greased and floured 9×13" pan or baking dish.
Combine brown sugar and nuts; sprinkle over batter.
Bake at 325° for 40 minutes.
Spread icing on cake while hot.

Icing:

Combine icing ingredients in saucepan and boil for 2 minutes.
Spoon over cake while hot.
Let cool; cut into squares.