

Grandma Foster's Fruit Cocktail Cake

Cake:

2 cup flour
1 ½ cup sugar
2 tsp baking soda
2 ea eggs
1 can fruit cocktail (14 oz)
¼ cup light brown sugar (packed)
1 cup pecans (chopped)
~ pinch salt

Icing:

¼ cup margarine (1 stick)
½ can condensed milk
¾ cup powdered sugar
1 cup coconut flakes

Cake: Preheat oven to 350 degrees. Sift together flour, salt and baking soda. Lightly beat eggs with sugar, combine with fruit cocktail and add to dry ingredients. Mix well. Combine brown sugar and pecans, sprinkle over cake. Bake at 350 degrees until done. Toothpick/tester comes out clean.

Icing: In a saucepan over medium heat, combine margarine, condensed milk and white sugar until creamy and thick. Add coconut. Drizzle over cool cake

Notes: YUM! Great coffee cake. Bakes up well in a bundt or tube pan bake and serve from a 13x9 glass pan.

Icing

| | | |
|-----|-----------------|----------------|
| 1 | stick (1/4 cup) | margarine |
| 1/2 | can | condensed milk |
| 3/4 | cup | powdered sugar |
| 1 | cup | coconut flakes |

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Comments:

From other people who have tried this recipe...