

Coconut Pecan Filling

- 1 c **unsalted butter**
- 2 cup packed light or dark **brown sugar**
- 6 large **egg yolks**
- 2 can **evaporated milk**
- 2 teaspoon **pure vanilla extract**
- 4 cups **sweetened shredded coconut**
- 2 cup chopped **pecans**

1. Combine butter, brown sugar, egg yolks, and evaporated milk in a medium saucepan over medium heat. Whisk occasionally as the mixture comes to a low boil.
2. Once boiling, whisk constantly until the mixture thickens, about 5 minutes.
3. Remove from heat and stir in vanilla, toasted pecans, and coconut.
4. Allow it to cool completely before layering in cake. It will thicken even more as it cools.