



Peach Cake with Coconut Pecan Frosting

1 can (14.5 Oz. Can) Sliced Peaches
1 cup All-purpose Flour
1 cup Sugar
1 teaspoon Baking Soda

FOR THE FROSTING:

$\frac{3}{4}$ cups Sugar
1 cup Evaporated Milk
1 stick Butter
1 cup Coconut
1 cup Pecans, Chopped

Drain the peaches and empty into a large bowl. Use clean hands to smash them all up. Add the flour, sugar and baking soda and mix well. Spray an 8 x 8 inch cake pan and pour in the batter. Bake in a preheated 350-degree oven for 20-30 minutes or until done.

For the frosting: Place the sugar, milk, butter and coconut in a medium-sized heavy sauce pan. Bring to a boil and cook until the mixture thickens. Remove from heat, stir in nuts and spread on the cooled cake. Eat warm with a scoop of vanilla ice cream or cool and enjoy!

Source: <http://tastykitchen.com/recipes/desserts/peach-snack-cake-with-coconut-pecan-frosting/>
And
<http://heartofacountryhome.wordpress.com/2010/03/03/southern-ladys-peach-cake/>

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