

## Coconut-Pecan-Fudge Frosting (Vegan, Gluten-Free, Soy-Free)

Of course, we can always count on Isa Moskowitz and Terry Hope Romero of the PPK and Vegan Cupcakes Take Over the World for some fabulous pareve and vegan / egg-free recipes (posted in the Jewish Exponent):

### Coconut-Pecan-Fudge Frosting (Pareve)

1/4 cup rice milk  
2 Tbsps. cornstarch  
scant pinch of salt  
3/4 cup coconut milk  
1 cup brown sugar  
1 tsp. vanilla extract  
1 Tbsp. bourbon, optional  
1/2 cup pecans, coarsely chopped  
1 1/2 cups shredded unsweetened coconut  
Whisk rice milk, cornstarch and salt in a small bowl.

In a large, stainless-steel saucepan over medium heat, stir together the coconut milk and brown sugar.

Cook, stirring occasionally, until mixture starts to boil. Turn down heat to low and cook, stirring occasionally, for 5 minutes.

Whisk the rice-milk mixture once more, and slowly pour into the coconut-milk mixture, stirring constantly to incorporate.

Stir mixture continuously, until it darkens, gets very thick and smooth, and cornstarch is cooked, about 6 to 7 minutes.

Remove from heat and beat in vanilla and bourbon, chopped pecans and coconut.

Stir until everything is coated and completely combined.

Cool to room temperature before frosting cupcakes.