

Betty's Ale-8-one Cake Frosting Recipe



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In this video, Betty demonstrates how to make Ale-8-One Cake Frosting. This frosting has a pudding consistency, and consists of a custard made of eggs, butter, sugar, flour, crushed pineapple, and coconut. It is perfect as a frosting for an Ale-8-One Cake, but you may also use it on any cake that is flavored appropriately, such as lemon, orange, pineapple, etc. Delish!

Ingredients:

- 1 stick butter, melted (1/2 cup)
- 2 eggs, well beaten
- 1 ½ cups sugar
- 1 ½ tablespoons all purpose flour
- 8-oz. can crushed pineapple, undrained
- 1 cup sweetened, flaked coconut

In a large pot, stir together 1 stick melted butter, 2 well beaten eggs, 1 ½ cups sugar, 1 ½ tablespoons all purpose flour, and an 8-oz. can undrained crushed pineapple. Cook over low to medium heat, stirring constantly, until the mixture is thickened. Cool. (You may refrigerate the mixture after initially cooling at room temperature.) Add 1 cup coconut, and stir well. Spread frosting over chilled Ale-8-One Cake (or other desired cake or cupcakes). My family loves this cake. I hope you will enjoy it, too!
Love, Betty