

Heritage Recipes

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Southern Lane Filling

From Sonja

My mother used this filling to frost her German Chocolate Cake. When my mother-in-law was feeling especially swanky, she sometimes used this filling to top her Tennessee Jam Cake. I like this filling because it is so easy to make. I have also used it on chocolate and devils food cakes. I split the layers and spread the lane filling between the layers, then frost the entire cake with 7-minute frosting.

Southern Lane Filling

5 egg yolks
1 cup chopped nuts (pecans or walnuts)
1/2 teaspoon vanilla extract
1 cup butter (no substitution)
1 cup flaked coconut
1 cup raisins
1 cup sugar
pinch of salt

Beat yolks and sugar together. Turn into heavy saucepan. Add 1 cup butter, pinch of salt, and 1 cup raisins. Bring just to the boil. Cook, stirring constantly over medium heat until filling is thick, about 1 to 3 minutes. Stir in the coconut, nuts, and vanilla. Spread immediately onto cake.

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