

OATMEAL CAKE

(Makes 1 – 9 inch square cake)

CAKE:

1¼ C. boiling water
1 C. raw oats
½ C. butter (softened)
1 C. granulated sugar
1 C. packed brown sugar
1 t. vanilla
2 eggs
1 ½ C. flour
1 t. soda
½ t. salt
¾ t. cinnamon
¼ t. nutmeg

For cake, pour boiling water over oats; cover and let stand 20 minutes. Beat butter until creamy; gradually add sugars and beat until fluffy. Blend in vanilla and eggs. Add oats mixture and mix well. Sift together flour, soda, salt, cinnamon, and nutmeg. Add to creamed mixture. Mix well. Pour butter into well-greased and floured 9-inch square pan. Bake in 350° oven for 50 – 55 minutes. Do not remove cake from pan.

FROSTING:

¼ C. butter, melted
½ C. packed brown sugar
3 T. cream
1/3 C. chopped nuts
¾ C. coconut

Combine all ingredients. Spread evenly over cake. Broil until frosting becomes bubbly.

(1 ½ recipes makes a nice, thick 9 X 13 – inch cake)