

Oatmeal Cake

- 1 1/4 cups boiling water
- 1 cup (quick or old fashioned uncooked) oatmeal.
- 1/2 cup butter or margarine, softened
- 1 cup granulated sugar
- 1 cup firmly-packed brown sugar
- 1 teaspoon vanilla
- 2 eggs
- 1 1/2 cups flour
- 1 teaspoon soda
- 1/2 teaspoon salt
- 3/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg

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; mix well. Sift together flour, soda, salt, cinnamon and nutmeg. Add to creamed mixture. Mix well.

Pour batter into greased and floured oblong pan. Bake at 350 degrees for 50 minutes. Do not remove from pan.

**Frosting**

- 1/2 cup butter or margarine, melted
  - 3/4 cup firmly-packed brown sugar
  - 3 tablespoons half and half
  - 1/2 cup chopped nutmeats
  - 3/4 cup of flake coconut
- Combine all ingredients and spread evenly over cake. Broil

from the Recipe File of *Oatmeal Cake* Amanda Pointer

until frosting becomes bubbly.  
About one minute. Cake may be  
served warm or cold.

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