



Oatmeal Cake I



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MOUNTAIN VIEW, CA
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Sponsored

Recipe By: Shirley Millar

"A good, moist, oatmeal cake with a broiled coconut topping."

Ingredients

- | | |
|------------------------------|------------------------------|
| 1 1/2 cups boiling water | 1 teaspoon ground nutmeg |
| 1 cup rolled oats | 1/2 teaspoon salt |
| 1/2 cup butter | 1/4 cup packed brown sugar |
| 1 cup packed brown sugar | 1/2 cup white sugar |
| 1 cup white sugar | 1 cup flaked coconut |
| 2 eggs | 6 tablespoons butter, melted |
| 1 1/2 cups all-purpose flour | 1/4 teaspoon vanilla extract |
| 1 teaspoon baking soda | 1/4 cup cream |
| 1 teaspoon ground cinnamon | |



Eggs Large Brown
\$2.49 - expires in 8
hours

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 13 pan.
- 2 In a small bowl, pour boiling water over oats. Mix well, and cool.
- 3 In a large bowl, combine butter or margarine, 1 cup brown sugar, 1 cup white sugar, eggs, flour, baking soda, spices, and salt. Add cooled oatmeal mixture, and stir to combine. Pour batter into pan.
- 4 Bake for 35 minutes.
- 5 While cake is baking, combine 1/2 cup white sugar, 1/4 cup brown sugar, coconut, melted butter or margarine, vanilla, and cream in a mixing bowl. Remove cake from oven, and turn on broiler. Drop mixture by small spoonfuls on top of cake. Spread evenly and carefully. Broil for 2 to 5 minutes, until topping is bubbling and lightly browned.

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