Oatmeal Cake

Ingredients

- 1 cup oatmeal
- 1½ cups boiling water
- 1 cup brown sugar
- 1 cup white sugar
- ½ cup butter or margarine (oleo)
- 2 eggs
- 1 cup + 2½ Tbsp all-purpose flour
- 1 tsp baking soda
- 1 tsp cinnamon
- ½ tsp salt

Instructions (Inferred)

1. Pour boiling water over oatmeal and stir to combine. Set aside to cool and absorb, approximately 20 minutes.
2. Cream butter with brown sugar and white sugar until light and fluffy.
3. Beat in eggs one at a time.
4. Whisk together flour, baking soda, cinnamon, and salt.
5. Add dry ingredients to the creamed mixture and mix until combined.
6. Fold in the cooled oatmeal mixture.
7. Pour into a greased and floured 9×13 baking dish.
8. Bake at 350°F for 30-35 minutes, or until a toothpick inserted in the center comes out clean.

1 C oatmeal
1 1/2 C boiling water
Set aside

1 C. brown sugar
1 C white sugar

1/2 C oleo

2 eggs.
add 1 cup 2 1/2 tbs flour.
1 teasp soda 1 tbs cinnamon 1/2 tea. salt
add oat mix 350°

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