

Brown-Sugar and Oat Coffee Cake

Cut in squares or rectangles; serve warm with butter.

Ingredients

- 1 cup flour
- 2 tsp baking powder
- 1/2 tsp each baking soda and salt
- 1 cup old-fashioned rolled oats
- 1 cup buttermilk
- 1/3 cup firmly packed dark-brown sugar
- 1 egg, beaten
- 1/2 cup butter or margarine, melted
- 1/2 cup dark raisins, plumped in hot water 5 minutes, then drained and patted dry

Instructions

1. Stir together flour, baking powder, baking soda, and salt; set aside.
2. In a large bowl stir together oats and buttermilk.
3. Add remaining ingredients; mix well.
4. Add flour mixture; stir only enough to moisten.
5. Turn into greased 9-inch square baking pan.
6. Bake in preheated 375° oven 40 minutes or until very rich golden brown.
7. Makes 8 servings.

**BROWN-SUGAR AND OAT
COFFEE CAKE**

*Cut in squares or rectangles; serve warm
with butter.*

**1 cup flour
2 teaspoons baking powder**

**1/2 teaspoon each baking soda and salt
1 cup old-fashioned rolled oats
1 cup buttermilk
1/3 cup firmly packed dark-brown sugar
1 egg, beaten
1/2 cup butter or margarine, melted
1/2 cup dark raisins, plumped in hot
water 5 minutes, then drained
and patted dry**

Stir together flour, baking powder, soda
and salt; set aside. In large bowl stir to-
gether oats and buttermilk. Add remaining
ingredients; mix well. Add flour mixture;
stir only enough to moisten. Turn into
greased 9-inch square baking pan. Bake in
preheated 375° oven 40 minutes or until
very rich golden brown. Makes 8 servings.

