Oatmeal Cake

Ingredients

Cake

- 1 stick oleo (margarine)
- 1 cup oatmeal
- 1 1/4 cups boiling water
- 2 eggs, slightly beaten
- 1 cup white sugar
- 1 cup brown sugar
- 1 1/2 cups flour
- 1/2 tsp salt
- 1 tsp soda
- 1/2 tsp nutmeg
- 1 tsp cinnamon

Topping

- 1 stick oleo (margarine), melted
- 1/4 cup milk
- 1/2 cup white sugar
- 1 tsp vanilla
- 1 cup coconut
- 1 cup pecans

Instructions

Cake

1. Combine the oleo, oatmeal, and boiling water. Let set about 20 minutes.
2. Add the slightly beaten eggs, white sugar, and brown sugar.
3. Sift together the dry ingredients: flour, salt, soda, nutmeg, and cinnamon. Add to the oatmeal mixture.
4. Bake at 350°F for 30 minutes.

Topping

1. Combine the melted oleo, milk, white sugar, vanilla, coconut, and pecans.
2. Spread on top of the baked cake, place under the broiler, and brown.

Oatmeal Cake

1 stick oleo
1 cup oatmeal
1¼ cup boiling water
Let set about 20 minutes
2 eggs slightly beaten
1 cup white sugar
1 cup brown sugar
Sift dry ingredients
1½ cup flour ½ t salt. 1t soda
½ t. nutmeg, 1t. cinnamon, Bake

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350° degrees for 30 minutes

Topping for cake

1 stick oleo melted

1/4 cup milk

1/2 cup white sugar

1 t. vanila

1 cup cocoanut

1 cup pecans

Put on top of cake, place under broiler & brown

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