

# Oatmeal Cake

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submitted by Maxine DiPietro

## Ingredients

1 cup oats, quick cooking  
1 ¼ cups boiling water  
½ cup shortening  
1 tsp vanilla  
1 cup brown sugar  
1 cup sugar  
2 eggs  
1 ½ cups flour  
1 tsp baking soda  
¼ tsp salt

## TOPPING

6 tsp butter  
¼ cup cream (milk or evaporated milk can be substituted)  
½ cup brown sugar  
½ tsp vanilla  
1 cup shredded coconut  
½ cup pecans, chopped

Pour boiling water over oats and set aside. Mix shortening, vanilla, sugar, brown sugar, and eggs in a large bowl. Sift together flour, baking soda, and salt; then add to sugar mixture. Place in 9" x 13" greased and floured baking dish. Bake 35 minutes at 350°. When done, add topping below.

## **Topping:**

Mix together butter, brown sugar, and cream in a sauce pan and boil for 3 to 5 minutes. Then add vanilla, coconut, and nuts. Spread on top of cake. Return to oven broiler just long enough to blister. **NOTE:** *Stay by oven because it only takes a few minutes and I would hate to see you burn it after all this work.*