



Category (Cakes)

Oatmeal Cake

Submitted by (Carole Burrahm)

<p><u>Recipe</u></p> <p>1 1/4 Cups boiling water 1 cup oatmeal 1/2 cup shortening 1 cup sugar 1 cup brown sugar 2 eggs 1/2 tsp. vanilla 1-1/3 cups of flour 1 tsp. baking soda 1 tsp. salt 1-1/2 tsp. cinnamon 1/2 cup chopped pecans or walnuts</p>	<p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p>Pour water over oats: stir: let cool. Cream together next 5 ingredients. Sift together next 4 ingredients, add nuts. Mix with creamed ingredients, add oatmeal and mix well. Bake in greased square pan at 350 degrees for about 30 to 35 minutes. Top with coconut topping while cake is still hot. Recipe can be doubled and baked in a 15x11 inch pan.</p> <p>COCONUT TOPPING</p> <p>6 Tbsp butter softened 1/2 cup brown sugar, packed 1/4 Cup milk 1/2 tsp vanilla 1 cup coconut 1/2 cup walnuts or pecans</p>	<p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>
<p>Mix well all ingredients and spread on hot cake. Leave in pan, cut and serve. Can be served warm or cooled.</p>	<p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>