

Oatmeal Cake

Jane (Smith) McAllister

1¼ C. All-Purpose Flour
1 tsp. Baking Soda
¼ tsp. Nutmeg
1 C. Quick-Cooking Rolled Oats
1 C. Sugar
2 Eggs
½ tsp. Salt
1¼ C. Boiling Water
¾ tsp. Cinnamon
½ C. Butter or Oleo
1 C. Brown Sugar
1 tsp. Vanilla

Icing:

½ C. Brown Sugar	¼ C. Butter or Oleo
3 Tbsp. Milk (Wilson's)	¾ C. Coconut
½ C. Chopped Nuts	

Preheat oven to 350°F and bake for 50 to 55 minutes.

Preheat oven. Sift together flour, salt, baking soda, nutmeg and cinnamon into a bowl. Set aside. Pour boiling water over oats, cover and let stand for 15 minutes. Stir before using. Cream butter and gradually add sugar, beat until light and fluffy. Add eggs and vanilla. Beat again until light and fluffy. Fold oats. Mix until well blended. Add dry ingredients. Mix well. Pour into a lightly greased and floured 13x9x2" pan.

Icing: Combine ingredients in a small saucepan. Cook over low heat for 5 minutes or until blended. Spread evenly over warm cake, place under broiler for 5 minutes or until bubbly.

Better if you double this recipe.