

OATMEAL CAKE

2 Eggs  
1 1/4 Cups boiling water  
1 Cup Quick Quaker Oats  
1/2 Cup Crisco  
1 Cup brown sugar  
1 Cup white sugar  
1 1/3 cups cake flour  
1 teasp. soda  
1/2 teasp. salt  
1/2 teasp. Cinnamon  
1/2 teasp. nutmeg  
1 teasp. vanilla flavoring

Heat oven to 350 degrees - Grease & flour pans

Pour boiling water over oats and let stand. Cream together the Crisco, sugar, add eggs one at a time and beat well. Whip up Oatmeal until smooth & creamy, add to sugar and egg mixture, then add dry ingredients to which you have added the salt & spices. Add flavoring last. Bake for 25 minutes.

TOPPING

1/2 Cup can milk  
1 stick butter  
1/2 Cup brown sugar  
1/2 Cup white Sugar  
1 Small can angel flake coconut  
1 teasp. vanilla flavoring

Cream butter & sugar, add vanilla and can milk and beat until real smooth and creamy. Fold in coconut and spread evenly over warm cake and return to oven using BROILER and brown a golden brown.

*Janet Sue Gudzinski*