

# Lazy Daisy Oatmeal Cake

\*Makes one 9-inch square cake\*

## Ingredients

- 1 1/4 cups boiling water
- 1 cup Quaker Oats (quick or old fashioned, uncooked)
- 1/2 cup butter or margarine, softened
- 1 cup granulated sugar
- 1 cup firmly-packed brown sugar
- 1 tsp vanilla
- 2 eggs
- 1 1/2 cups sifted all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 3/4 tsp cinnamon
- 1/4 tsp nutmeg

## Instructions

1. Pour boiling water over oats; cover and let stand 20 minutes.
2. Beat butter until creamy; gradually add sugars and beat until fluffy.
3. Blend in vanilla and eggs.
4. Add oats mixture; mix well.
5. Sift together flour, soda, salt, cinnamon and nutmeg. Add to creamed mixture. Mix well.
6. Pour batter into well-greased and floured 9-inch square pan.
7. Bake in preheated moderate oven (350°F) for 50 to 55 minutes.
8. Do not remove cake from pan.

## Lazy Daisy Frosting

### Ingredients

- 1/4 cup butter or margarine, melted
- 1/2 cup firmly-packed brown sugar
- 3 Tbsp half and half
- 1/3 cup chopped nutmeats
- 3/4 cup shredded or flaked coconut

### Instructions

1. Combine all ingredients.

2. Spread evenly over cake.
3. Broil until frosting becomes bubbly.
4. Cake may be served warm or cold.

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OATS

