

LAZY DAISY OATMEAL CAKE

Ingredients

1 1/4 cups boiling water
1 cup rolled oats
1/2 cup butter, room temp
1 cup firmly packed light brown sugar
1 tsp vanilla extract
2 large eggs, room temp
1 1/2 cups unbleached flour
1 tsp baking soda
3/4 tsp ground cinnamon
1/2 tsp salt
1/4 tsp freshly grated nutmeg

Frosting:
4 tablespoons butter, melted
1/2 cup firmly packed light brown sugar
3 tablespoons cream or half-and-half
3/4 cup sweetened flaked coconut
1/2 cup chopped pecans

Directions

1. Pour boiling water over the oats in a large bowl and stir to combine. Cover and let stand for 20 minutes.
2. Preheat the oven to 350 degrees. Grease and flour a 9-inch square baking pan.
3. Beat the butter in a large bowl until creamy. Gradually add the brown sugar, beating until fluffy. Stir in the vanilla. Add the eggs, one at a time, beating well after each addition. Add the oat mixture and blend well.
4. In another bowl, mix together the flour, baking soda, cinnamon, salt, and nutmeg. Add to the butter mixture and blend well. Spoon the batter into the prepared baking pan.
5. Bake the cake for 50 to 55 minutes, until the cake starts to pull away from the sides of the pan.

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Directions, cont.

6. While the cake is baking, prepare the frosting. Combine the melted butter, brown sugar, cream, coconut, and pecans in a medium bowl. Mix well.
7. When the cake is done, transfer it to a rack, but do not remove the cake from the pan. Let stand for 5 minutes, while you preheat the broiler. Spread the frosting on top of the warm cake by dropping teaspoons of the frosting on the cake and spreading with the back of the spoon.
8. Place the cake 3 inches from the heat source and broil until the frosting becomes light brown and bubbly. Watch carefully because the topping browns very quickly. Serve warm or cold.

Serves 6 to 9

Source: *250 Treasured Country Desserts* (Chesman)