

## Oatmeal Cake with Brown Sugar Glaze by Food Storage Moms

1-1/4 cup boiling water

1 cup regular uncooked oatmeal (not instant)

1/2 cup softened butter

1 cup sugar

1 cup brown sugar

1 tsp vanilla

2 eggs

1-1/2 cups flour

1 teaspoon salt

1/2 teaspoon baking soda

1/2 teaspoon nutmeg

1 teaspoon cinnamon

Instructions:

Pour the boiling water over the oatmeal and let it set for 20 minutes. Grab a bowl, use a mixer to beat the butter until creamy, add the sugars and beat until fluffy. Blend in the vanilla and eggs and thoroughly blend until smooth. Add the remaining ingredients and mix them together. Pour into greased pan and bake for 30-40 minutes at 350 degrees, depending on altitude. While the cake is baking mix the frosting recipe below and spread carefully on the cake after it is done. Put the cake back in the oven and broil until the glaze bubbles.

Frosting, combine the following ingredients and spread on the hot baked cake:

1/4 cup butter, melted

1/2 cup brown sugar

3 tablespoons cream

1/3 cup chopped nuts

3/4 cup shredded coconut