

Oatmeal Cake

1 c quick cooking oats

1 ¼ c boiling water.

Pour water over oats and let stand 20 min.

½ c margarine,

1 c white sugar,

1 c brown sugar,

2 large or 3 small eggs.

Beat together and add: 1 tsp vanilla, 1 ½ c flour, ¾ tsp cinnamon, ½ tsp nutmeg, 1 tsp soda, ½ tsp B.P. and ½ tsp salt.

Place oats in water in bowl and let stand 20 min. Cool.

Add all remaining ingredients stirring well. Pour into greased and floured 9 x 13 pan. Bake at 375 - 40 - 45 min. Let cake set out of the oven for 5 min.

Topping: 1 c brown sugar, ¾ to 1 c of coconut, ¼ c melted margarine, 1/3 c walnuts, ¼ c evaporated milk or cream. Spread topping on cake and broil until bubbly.