Broiled Coconut & Oatmeal Spice Cake

Ingredients

Stuff:

(cake)

1 1/4 c water

1 c quick oats

1 c brown sugar

1/2 c granulated sugar

1/2 c butter, softened

1 teaspoon vanilla

2 eggs, room temperature

1 1/2 c AP flour

1 teaspoon baking soda

1/2 teaspoon baking powder

1 teaspoon cinnamon

1/2 teaspoon salt

(topping)

5 Tablespoons butter

3/4 c brown sugar

3 Tablespoons milk

1 c chopped pecans

3/4 c coconut

Directions

pre-heat oven to 350

1. Cook oatmeal with water over medium heat until thickened; remove from heat and allow to cool completely

2. In a standing mixer with a paddle attachment, cream butter and sugars

3. Add eggs one at a time; beat until light and fluffy

4. Add vanilla, salt and cinnamon

5. In a small bowl sift together flour, baking powder and soda; add to wet ingredientsin mixing bowl

6. Using a spatula, fold cooled oatmeal into cake batter until just incorportated

7. Pour batter into a well greased 9×13 pan and bake at 350 for 23-30 minutes

8. Allow cake to cool; while cake is cooling, make your topping by combining all ingredients in a small sauce pan and cooking over low-medium heat until the they melt together

*pre-heat broiler

9. Spread topping evenly over cooled cake and place under a broiler for 2-4 minutes (until topping is bubbly and golden

brown)

10. Cool until topping is set and enjoy