

# Oatmeal Cake with Coconut Pecan Frosting

## INGREDIENTS:

1/2 C quick cooking oatmeal

3/4 C boiling water

1/2 C sugar

1/2 C brown sugar

2/3 C flour

1/2 tsp salt

1/2 tsp baking soda

1 egg

1/4 C of shortening

## How to make it:

Mix the oatmeal with the boiling water, stir and cover. Mix the remaining ingredients then stir in the oatmeal mixture. Grease and flour a 9×9 pan. Pour batter into pan and bake at 350 for 23-25 minutes.

Coconut Pecan Frosting:

3 TBS melted butter

1/3 C brown sugar

1/2 C sweetened shredded coconut

1/2 C chopped nuts

2 TBS milk

1/2 tsp vanilla

Combine all ingredients and mix thoroughly. Carefully spread frosting over the top of the cake. Broil until coconut is just brown. Watch very closely – it doesn't take long. Cool, slice and serve.