



Old Fashioned Oatmeal Cake

Ingredients :

- 1 cup old-fashioned rolled oats
- 1/2 cup of butter
- 1 1/2 cups boiling water
- 2 large eggs
- 1 cup light brown sugar
- 1 cup granulated sugar
- 1 1/3 cups all-purpose flour
- 1 tsp ground cinnamon
- 1 tsp baking soda
- 1/2 tsp ground nutmeg
- 1/2 tsp salt

Directions :

Preheat oven to 350 degrees. Grease a 9x13" pan with non-stick cooking spray. Add the oatmeal and butter to a bowl and pour boiling water on top. Set aside. In a mixing bowl combine eggs, brown sugar, and white sugar - mix well. In separate bowl sift together flour, cinnamon, baking soda, nutmeg, and salt.

Add to the bowl with eggs and sugars and stir to combine. Add oatmeal mixture and stir to combine.

Bake for 35 minutes

See backside for topping instructions!





Old Fashioned Oatmeal Cake Topping

Ingredients :

- 6 tsp butter - room temp
- 1 cup shredded sweetened coconut
- 1/2 cup evaporated milk
- 1/2 cup light brown sugar
- 1 cup nuts
- 1 tsp vanilla extract

Directions :

While the cake is baking, combine all the topping ingredients in a bowl and stir together.

Take the cake out of the oven and turn the oven to high broil. Spread the topping evenly over the warm cake and place under broiler for 2-4 minutes or until golden brown.



Soup, Salad & Sandwich Trail
I Scream For Ice Cream Trail
Sweet Temptations Trail

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