

Oatmeal Coffee Cake

Beverly Brock

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1 1/4 cups water
1 cup white sugar
1 teaspoon vanilla
1 cup oatmeal
1 teaspoon baking soda
1 stick margarine
1 1/3 cups flour
1/2 teaspoon salt
2 eggs*

TOPPING

*1 stick butter, melted
1 cup brown sugar
1 can Angel Flake coconut
1 cup nuts, chopped
1 teaspoon vanilla*

Preheat the oven to 350 degrees.

In a saucepan, bring the water to a boil. Place the oatmeal in a bowl. Pour the boiling water over the oatmeal. Let stand for 20 minutes.

In a bowl, cream the margarine, sugar and eggs. Add the oatmeal mixture, baking soda, flour and salt.

Pour the batter into a baking pan.

Bake for 30 minutes.

Make the topping: In a bowl, cream the butter with the brown sugar. Add the coconut, vanilla and nuts.

Remove the cake from the oven. Leave the cake in the pan. Immediately spread the topping on the cake while still hot.

Reset the oven to broil.

Return the pan to the oven. Broil slowly to light brown.

Serve warm or cold.

Per Serving (excluding unknown items): 4206 Calories; 285g Fat (59.7% calories from fat); 69g Protein; 363g Carbohydrate; 28g Dietary Fiber; 672mg Cholesterol; 4600mg Sodium. Exchanges: 14 Grain(Starch); 4 1/2 Lean Meat; 1/2 Fruit; 53 1/2 Fat; 9 1/2 Other Carbohydrates.