

Oatmeal Spice Cake

A dark spicy oatmeal cake with a sweet broiled coconut topping

Yield:

16-24 servings

Ingredients:

Spice Cake Ingredients:

1 1/2 cups flour
1 cup quick oats
1 cup brown sugar
1/2 cup granulated sugar
1 1/2 teaspoons baking soda
1 1/2 teaspoons cinnamon
1/2 teaspoon salt
1/2 teaspoon nutmeg
1/2 cup butter, softened or melted
1 cup water
2 eggs
2 tablespoons molasses

Coconut Topping Ingredients:

1/4 cup butter
2/3 cup brown sugar
1/2 cup shredded coconut
1/2 cup chopped pecans
3 tablespoons light cream or whole milk

Instructions:

1. Measure all cake ingredients into a large mixing bowl. Blend 1/2 minute on low speed, and then for 3 minutes on high.
2. Pour batter into a greased 9 x 13 baking pan. Bake at 350 degrees for 35-40 minutes or until cake tests done. Cool cake slightly.
3. To make coconut topping, melt butter in sauce pan. Add brown sugar and stir over medium heat until sugar is mostly dissolved. Add coconut, pecans, and cream. Spread topping over cake and broil cake for 2-3 minutes, until topping is bubbly and browned.



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This recipe is from Tammy's Recipes.