OH BOY! OATMEAL CAKE

By Sylvia Teresa Lybecker-Brim

Contributed by her granddaughter, Andrea Brim-Boan

ELLA RUSSELL LYBECKER

1 cup quick oatmeal

1 ½ cups boiling water

 ½ cup butter

1 cup brown sugar

1 cup granulated sugar

2 eggs

1 13 cups flour

½ tsp Cinnamon

½ tsp salt

1 tsp baking soda

Soak oatmeal in boiling water for 20 minutes. Cream butter, sugars and eggs together until smooth. Add flour and dry ingredients alternately with the oatmeal/water combination to the creamed mixture.

While the cake is baking, prepare the icing:

½ cup butter

¾ cup brown sugar

¼ cup evaporated milk (or cream)

Bring this mixture to a boil, stirring constantly and then remove from heat.

Add in:

1 tsp vanilla

½ cup chopped nuts

1 cup coconut

Put icing mixture onto *hot* cake and broil briefly to lightly brown coconut.

Makes a very moist cake!

NOTES; My Gramma Brim loved to cook and this is one of the recipes that I remember looking forward to eating. I found this recipe in one of her cookbooks that I have, It was included on a clip of paper, written in her own hand. For this, reason, it is very valuable to me.