

Lazy Daisy Oatmeal Cake

1 CUP 1 MINUTE OATMEAL
1 1/4 CUP BOILING WATER
1 CUP GRANULATED SUGAR
1 CUP LIGHT BROWN SUGAR
1 CUP SALTED BUTTER (ROOM TEMP)
2 EGGS **3/4 TSP. CINNAMON**
1/4 TSP. NUTMEG (OPTIONAL)
1 TSP. VANILLA **1 TSP. BAKING SODA**
1 1/2 TSP. BAKING POWDER
1/2 TSP. SALT
2 CUPS ALL-PURPOSE FLOUR

ALTERNATE: USE SELF-RISING FLOUR AND OMIT SALT, SODA AND BAKING POWDER.

Bring water to a boil and add oatmeal. Set aside. Combine butter and sugars in mixer until creamy. Add eggs and vanilla. Add Cinnamon, nutmeg, salt, soda, and baking powder. Mix well. Add soaked oatmeal. Add flour 1/2 cup at a time. Pour in well-greased 9x13 cake pan. Bake on 350 degrees for 40-50 minutes until golden brown and set (done) toothpick comes out clean. Ice with Broiled Icing! See page 95 for icing recipe.

"This has got to be one of the most delicious cakes I have ever tasted.... Tammy!"