

# Mom's Oatmeal Cake with Coconut Pecan Frosting

## *Cake Ingredients:*

- 1 ½ cups boiling water
- 1 cup quick-cook oats
- ½ cup butter, softened
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 eggs
- 1 ½ cups flour
- 1 tsp. baking soda
- ½ tsp. salt

## *Frosting Ingredients:*

- 6 tbsp. butter
- ½ cup Half & Half cream
- ⅔ cup packed brown sugar
- 1 cup coconut
- 1 cup chopped pecans
- 1 tsp. vanilla

## *Directions:*

Preheat oven to 350°. Grease a 9x13" pan.

In small bowl, pour boiling water over oats. Mix well and cool about 20 minutes.

In large bowl, cream ½ cup butter, 1 cup brown sugar and 1 cup granulated sugar.

Add 2 eggs and beat well. Add oatmeal mixture and stir until combined.

Sift together 1 ½ cups flour, 1 tsp. soda and ½ tsp. salt. Add to mixture and mix well.

Spread batter in greased pan.

Bake 40-45 minutes.

Cool cake for 10-15 minutes before frosting.

## *Frosting Directions:*

Melt 6 tbsp. butter in small saucepan.

Add ½ cup Half & Half cream and ⅔ cup brown sugar.

Cook for 3 minutes over medium heat.

Remove from heat and stir in 1 cup coconut, 1 cup chopped pecans and 1 tsp. vanilla.

Spread over warm cake.