THE J.M. SMUCKER Co

Oatmeal Cake

Prep Time	Cook Time	Serves	Difficulty
20 mins	1 hr	12	N/A

Ingredients

- **Cake:**
- 1 1/4 cups (300 mL) water, boiling
- 1 cup (250 mL) **Robin Hood®** Oats
- 1 2/3 cups (400 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1 tsp (5 mL) cinnamon
- 1/2 cup (125 mL) butter, softened
- 1 cup (250 mL) sugar
- 1 cup (250 mL) brown sugar, packed
- 2 eggs
- **Topping:**
- 1/4 cup (50 mL) butter
- 1/2 cup (125 mL) brown sugar, packed
- 2 tbsp (30 mL) milk or cream
- 3/4 cup (175 mL) flaked coconut
- 1/2 cup (125 mL) nuts, chopped

Directions

Step 2:

Pour boiling water over oats; set aside.

Step 3:

Combine flour, baking soda, baking powder, salt and cinnamon.

Step 4:

Cream butter, gradually add sugars, blending until mixture is crumbly.

Step 5:

Add eggs, one at a time, beating until light and fluffy. (mixture will look curdled).

Step 6:

Stir in oats and flour mixture. Blend thoroughly.

Step 7:

Spread batter into a greased 9" (2.5 L) square cake pan.

Step 8:

Bake at 350°F (180°C) for 55-60 minutes or until toothpick inserted in centre comes out clean. DO NOT REMOVE FROM PAN.

Step 10:

Melt butter in small saucepan. Stir in remaining ingredients. Spread evenly on hot cake.

Step 11:

Broil 6" (15 cm) below element for 2-3 minutes or until bubbly and golden.

Images

