[Oatmeal Cake with Coconut Pecan Frosting](#)

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Ingredients

1/2 C quick cooking oatmeal
3/4 C boiling water
1/2 C sugar
1/2 C brown sugar
2/3 C flour
1/2 tsp salt
1/2 tsp baking soda
1 egg
1/4 C of shortening

Directions

Mix the oatmeal with the boiling water, stir and cover. Mix the remaining
ingredients then stir in the oatmeal mixture. Grease and flour a 9×9 pan.
Pour batter into pan and bake at 350 for 23-25 minutes.

Coconut Pecan Frosting:

3 TBS melted butter
1/3 C brown sugar
1/2 C sweetened shredded coconut
1/2 C chopped nuts
2 TBS milk
1/2 tsp vanilla

Combine all ingredients and mix thoroughly. Carefully spread frosting over
the top of the cake. Broil until coconut is just brown. Watch very closely —
it doesn't take long. Cool, slice and serve.