

OATMEAL CAKE

ALICE DUKE/MOM

1-1/2 CUP BOILING WATER
1 SQUARE MARGAINE
1 CUP WHITE SUGAR
1-1/2 CUP FLOUR
1 TEAS CINNAMON
1 TEAS VANILLA

1 CUP OATS
2 EGGS, BEATEN
1 CUP BROWN SUGAR
1 TEAS SODA
1/2 TEAS NUTMEG

POUR BOILING WATER OVER OATS, ADD MARGARINE, LET SET UNTIL OATS DISSOLVE AND MARGARINE MELTS. CREAM EGGS AND SUGARS, ADD OATMEAL MIXTURE AND STIR. ADD FLOUR SODA, SPICES, AND VANILLA. BAKE AT 350° for 35 to 40 MIN

ICING

3/4 CUP BROWN SUGAR (MAY USE HALF BROWN AND HALF WHITE)
1 SQUARE MARGARINE

1/4 CUP CAN MILK OR CREAM
1 CUP COCONUT

1 CUP NUTS

MELT BROWN SUGAR AND MARGARINE OVER LOW HEAT, TAKE OFF HEAT AND ADD REST OF INGREDIENTS. ICE CAKE AS SOON AS IT COMES FROM OVEN, RETURN TO OVEN AND BROIL FOR A COUPLE OF MINUTES