

Oatmeal Cake

1 $\frac{1}{2}$ c boiling water	1 $\frac{1}{2}$ c flour
1 c quick oats	1 tsp soda
1 sq margerine	1 tsp cinnamon
2 beaten eggs	$\frac{1}{2}$ tsp nutmeg
1 c wh sugar	1 tsp vanilla
1 c br sugar	

Pour boiling water over oats, add margerine, let set till oats dissolve & margerine melted. Cream eggs & sugars. Add oatmeal mixture

and stir. Add flour, soda, spices, and vanilla.

Bake 350° 35-40 min.

Icing

3/4 c br. sugar (can use part white)

1 sq margarine

1/4 ^{cup} can milk or cream

1 cup nuts

1 cup coconut

Melt br sugar and margarine over low heat, take off heat add rest of ingredients. Ice cake as soon as taken fr. oven, return to oven & broil for couple of minutes