

## Oatmeal Cake and Coconut frosting

**1 ½ C. boiling water**  
**1 C. uncooked oatmeal**

**Combine these in mixing bowl and let stand for 20 minutes.**

**Add to oatmeal then:**

**1 C. sugar**  
**1 C. brown sugar**  
**½ C. shortening**  
**2 eggs beaten**  
**1 1/3 C. flour**  
**1 teaspoon baking soda**  
**1 teaspoon cinnamon**  
**1 teaspoon salt**

**Mix all well. Pour batter into cake pan.**  
**Bake at 350 degrees for 35 – 40 minutes.**

**For frosting:**

**Heat in saucepan until boils:**

**1 ½ C. brown sugar**  
**¼ C. butter**  
**¼ C. milk**

**When starts to boil, remove from heat and stir in:**

**1 ½ C. coconut flakes**

**spread this frosting over cake as soon as taken from the oven while hot and then put back in oven for 10 minutes longer (until brown).**

**Enjoy... Happy birthday Jason, hello Terra.**

**Mom xoxoxoox**