THE J.M. SMUCKER Co

Oatmeal Cake

Prep Time	Cook Time	Serves	Difficulty
20 mins	53 mins	16	N/A

Ingredients

- **Cake:**
- 1 1/4 cups boiling water
- 1 cup Robin Hood© Oats

  Robin Hood® Quick Oats
- 1 2/3 cups Robin Hood Original All Purpose Flour

  Robin Hood® Original All Purpose Flour
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1 tsp cinnamon
- 1/2 cup butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- **Topping:**
- 1/4 cup butter
- 1/4 cup packed brown sugar
- 2 tbsp milk or cream
- 3/4 cup flaked coconut
- 1/2 cup chopped nuts
- 2 eggs

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 9” (2 L) square baking dish.

Step 3:

Place boiling water and oats in a small bowl. Set aside.

Step 4:

Combine flour, baking soda, baking powder, salt and cinnamon in a large bowl.

Step 5:

Cream butter and sugars until blended in a separate large mixing bowl. Mixture may be crumbly.

Step 6:

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

Step 7:

Stir in oats and flour mixture. Blend thoroughly.

Step 8:

Spread batter into prepared baking dish.

Step 9:

Bake in preheated oven for 45 to 50 minutes or until toothpick inserted in centre comes out clean. Do not remove from pan.

Step 11:

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

Step 12:

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

Images

