THE J.M. SMUCKER Co

Raisin Oat Cake with Coconut Topping

Prep Time	Cook Time	Serves	Difficulty
25 mins	52 mins	15	N/A

Ingredients

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

  Robin Hood® Quick Oats

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

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- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon
- 1/2 cup butter, softened
- 1 1/2 cups packed brown sugar
- 2 eggs
- 1 cup raisins
- **Topping:**
- 1/2 cup packed brown sugar
- 3 tbsp cream or milk
- 1 cup flaked coconut
- 1/2 cup chopped nuts

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 9” (23 cm) square cake pan.

Step 3:

Combine boiling water and oats in small bowl. Mix to moisten oats. Let stand 5 minutes.

Step 4:

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

Step 5:

Cream butter, sugar and eggs, in a separate large mixing bowl, using an electric mixer on medium speed, beating until light and creamy. Stir in flour mixture and oats; mix well. Stir in raisins. Spread batter in prepared pan.

Step 6:

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

Step 8:

Preheat broiler to high. Melt butter in small saucepan. Stir in sugar, cream or milk, coconut and nuts. Spread evenly over hot cake. Broil cake 6” (15 cm) below element for 1 to 2 minutes or until golden. Cool before cutting.

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