

## WTRE Recipe of the Week: Mrs. Herb Merkel's Oatmeal Cake

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### Oatmeal Cake

*Submitted by Mrs. Herb Merkel (Batesville, Indiana)*

#### The Cake Ingredients:

- 1 1/3 cups boiling water
- 1 cup rolled oats (quick oats)
- 1/2 cup margarine
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 eggs, beaten
- 1 1/3 cups flour
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1/2 teaspoon salt

#### The Topping:

- 6 tablespoons melted margarine
- 1/2 cup brown sugar
- 1/4 cup evaporated milk
- 1 teaspoon vanilla
- 1 cup shredded coconut
- 1/2 cup nuts

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#### Instructions:

1. **Prep the Oats:** Pour the boiling water over the oats and let them stand for **20 minutes**.

2. **Mix the Batter:** Cream together the margarine (shortening) and sugars, then add the well-beaten eggs.
3. **Combine:** Stir in the soaked oat mixture. Gradually add the sifted flour, soda, cinnamon, and salt.
4. **Bake:** Pour the batter into a greased **13 x 9 x 2 inch pan**. Bake in a **350°F** oven for **35-45 minutes**.
5. **Add the Topping:** While the cake is hot from the oven, mix all the topping ingredients together and spread evenly over the top.
6. **Broil:** Place the cake under the broiler for a few minutes until the topping is brown and bubbly. (Watch it closely!)