

# TIM FARMER'S COUNTRY KITCHEN

## OATMEAL CAKE

*1/2 cup oats  
3/4 cup boiling water  
1 teaspoon vanilla*

Mix together ingredients and set aside for 10-20 minutes until thick.

*1/4 cup lard (butter or shortening)  
3/4 cup sugar  
3/4 cup brown sugar  
1 egg  
1/2 teaspoon cinnamon  
3/4 cup self rising flour  
1/2 teaspoon salt*

Mix together sugar and lard until combined. Add egg and mix again until smooth. Stir in oatmeal and mix. Fold in cinnamon, flour and salt with spatula until smooth. Grease a 9x9 baking dish and bake at 350 degrees for 30-35 minutes. Let cool before adding icing.

### ICING

*3 tablespoons butter  
1/2 cup brown sugar  
1/4 cup whipping cream  
1/2 cup coconut  
1/4 cup pecans, crushed*

Melt butter and stir in sugar and cream until smooth. Remove from heat and stir in coconut and nuts. Pour over top of cake and place under broiler for 2-3 minutes, remove and let cool.

