

SPICED OATMEAL CAKE

recipe from *My Little Michigan Kitchen*
by Mandy McGovern



INGREDIENTS

For the Cake-

- 1 1/2 cups old-fashioned oats
- 1 1/3 cups boiling water
- 1 cup granulated sugar
- 1 cup light brown sugar
- 1/2 cup unsalted butter, softened
- 1 teaspoon pure vanilla extract
- 3 eggs, at room temperature
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon nutmeg

For the Topping-

- 6 tablespoons unsalted butter, melted
- 1 cup brown sugar
- 3 tablespoons whole milk
- 1 teaspoon pure vanilla extract
- 1 cup sweetened coconut flakes

INSTRUCTIONS

01

Preheat oven to 350 degrees F. Spray a 9x13-inch baking pan with nonstick spray.

02

Combine oats and boiling water in a heatproof bowl. Let sit 20 minutes.

03

In a medium bowl, whisk together the flour, baking soda, baking powder, salt, cinnamon, and nutmeg. Set aside.

04

In the bowl of a stand mixer with a fitted attachment, beat the butter with the sugars for 3-5 minutes until light and fluffy.

05

With mixer on low speed, add eggs one at a time. Add vanilla and oat mixture, mixing until evenly disbursed.

06

Spread batter into prepared pan. Bake 40-45 minutes until toothpick comes out clean.

07

Prepare the topping. Combine melted butter with brown sugar, milk, vanilla, and coconut.

08

Remove cake from oven and turn on broiler. Spread topping on top of warm cake. Place under broiler for 2-3 minutes until topping is bubbling and golden. Let cool 15 minutes before serving.