Oatmeal Cake

Ingredients

- 3/4 cup boiling water
- 1/2 cup milk
- 1 cup old fashioned oats
- 8 tablespoons room temperature butter
- 1 1/2 cups packed light brown sugar
- 2 teaspoons vanilla extract
- 2 large eggs
- 1/2 cup shredded sweetened coconut
- 1 3/4 cups (6 1/4 ounces) all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon

Directions

1. Preheat your oven to 350 degrees and grease a 9x9 inch square cake pan.

2. In a saucepan heat water and milk just until milk begins to boil. Add oats into the water milk mixture and allow the oats to soak for 20 minutes. Stir butter sugar and vanilla into oat mixture, mix well.

3. Pour the mixture into a large mixing bowl and combine the remaining ingredients, be careful not to over mix.

4. Pour the batter into the prepared pan and bake for 30 min or until set. Remove from oven, cool and serve.