

# Lazy Daisy Oatmeal Cake

## Ingredients

### Cake

- 1 ¼ cups boiling water
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 5 tbsp margarine or butter, softened
- 1 cup granulated sugar
- 1 cup firmly packed brown sugar
- 1 tsp vanilla
- 1 ¾ cups all-purpose flour
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1/4 tsp ground nutmeg (optional)
- 1/4 tsp salt (optional)
- 1 egg or 2 egg whites

### Topping

- 1/2 cup shredded coconut
- 1/2 cup firmly packed brown sugar
- 1/2 cup Quaker® Oats (quick or old fashioned, uncooked)
- 3 tbsp fat-free milk
- 2 tbsp margarine or butter, melted

## How to make it

1. Heat oven to 350°F.
2. Lightly grease and flour 8 or 9-inch square baking pan.
3. For cake, pour boiling water over oats in medium bowl; mix well.
4. In large bowl, beat margarine and sugars until well blended.



PREP  
TIME  
15 min



COOK  
TIME  
60 min



TOTAL  
TIME  
75 min



SERVINGS  
12

## Made with



Quaker® Oats-Old Fashioned

5. Add egg whites and vanilla; beat well.
6. Add reserved oat mixture and combined flour, baking soda, cinnamon, nutmeg and, if desired, salt; mix well.
7. Pour batter into pan.
8. Bake 55 to 65 minutes (8-inch pan) or 50 to 60 minutes (9-inch pan) or until wooden pick inserted in center comes out clean.
9. Transfer cake in pan to wire rack.
10. For topping, combine all ingredients in small bowl; mix well.
11. Spread evenly over top of warm cake.
12. Broil about 4 inches from heat 1 to 2 minutes or until topping is bubbly.
13. Watch closely; topping burns easily.
14. Cool cake in pan on wire rack.
15. Store tightly covered at room temperature.