Lazy Daisy Oatmeal Cake

	SERVINGS		COOKING TIME
	12		60 minutes

Just like grandma used to make, Lazy Daisy Oatmeal Cake is a warm and gooey old fashion dessert. Whether you're in the mood for a little nostalgia or a dessert to please a crowd, this oatmeal cake is always a hit.

Ingredients

Cake

- 1 1/4 Cup(s) Boiling Water
- 1 Cup(s) [Quaker® Oats (quick or old fashioned, uncooked)](#)
- 5 Tablespoon(s) margarine or butter, softened
- 1 Cup(s) granulated sugar
- 1 Cup(s) firmly packed brown sugar
- 1 Teaspoon(s) vanilla
- 1 3/4 Cup(s) all-purpose flour
- 1 Teaspoon(s) Baking Soda
- 1 Teaspoon(s) ground cinnamon
- 1/4 Teaspoon(s) ground nutmeg (optional)
- 1/4 Teaspoon(s) salt (optional)
- 1 egg or 2 egg whites

Topping

- 1/2 Cup(s) Shredded coconut
- 1/2 Cup(s) firmly packed brown sugar
- 1/2 Cup(s) Quaker® Oats (quick or old fashioned, uncooked)
- 3 Tablespoon(s) fat-free milk
- 2 Tablespoon(s) margarine or butter, melted

Cooking Instructions

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.
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.