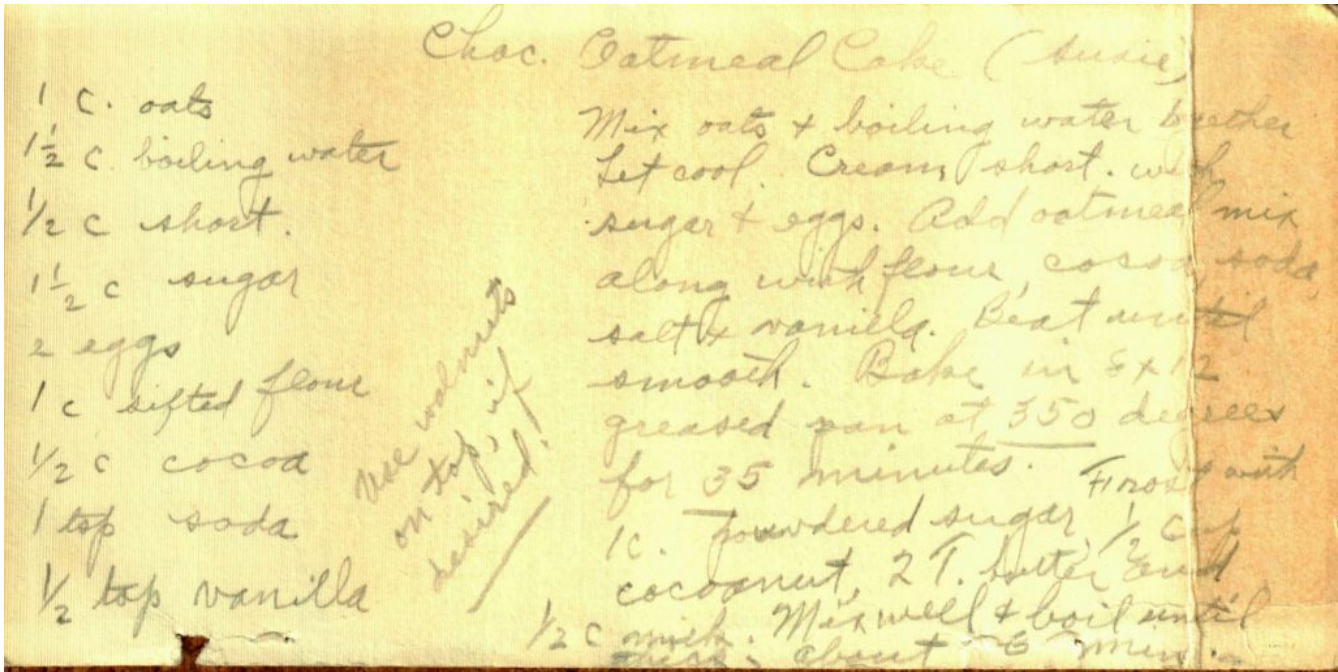


Susie's Chocolate Oatmeal Cake

Susie's Chocolate Oatmeal Cake has plenty going for it before the frosting even shows up. Oats give the cocoa cake a soft, hearty crumb, then a cooked coconut frosting goes over the top with walnuts if you please. Chocolate, coconut, oatmeal, and a 9×13-ish pan—this is the kind of cake that knows exactly what it came to the table to do.



1 cup oats

1 and 1/2 cups boiling water

1/2 cup shortening

1 and 1/2 cup sugar

2 eggs

1 cup sifted flour

1/2 cup cocoa

1 tsp soda

1/2 tsp vanilla

Mix oats and boiling water together

Let cool

Cream shortening with sugar and eggs

Add oatmeal

Mix along with:

flour

cocoa

soda

salt

vanilla

Beat until smooth

Bake in 8×12 greased pan at 350 degrees for 35 minutes

Frost with:

1 C. powdered sugar,

1/2 C coconut,

2 T. butter and

1/2 C milk.

Mix well and boil until thick, about 5 min.

Use walnuts on top, if desired!

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