



Park Point Community Club

3026 Minnesota Ave Duluth, MN
www.parkpointcommunityclub.org

Ruth K.'s Oatmeal Cake

Lovingly prepared for the Lafayette Community Edible Garden Potluck, Feb. 17, 2013

Pour 1 ½ cups boiling water over 1 cup of oatmeal. Stir and set aside.
Preheat oven to 350 °

Cream:

½ cup butter that is softened
1 cup brown sugar
1 cup white sugar

Add and beat in:

2 eggs and the oatmeal that has been resting

Sift these ingredients then add to cream mixture:

1 ½ cup flour
1 tsp soda
1 tsp cinnamon
½ tsp salt
1 tsp vanilla

Bake:

In a greased 9x13 cake pan at 350 ° for 30 minutes

Frosting:

½ cup butter
1 cup brown sugar
½ cup half and half
1 tsp vanilla

Boil those 4 ingredients for 10 minutes.

Remove from heat and add:

Add one cup of dried, shredded (unsweetened) coconut from the Coop.

Spread over the warm cake.

Best served a little bit warm with good vanilla ice cream.