Oatmeal Cake with Coconut Frosting

Oatmeal Cake Recipe

1 cup rolled oats (I used old-fashioned.)
1 1/2 cups boiling water
1/2 cup butter (1 stick)
1 1/3 cup flour
1 cup brown sugar
1 cup white sugar
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. vanilla
2 eggs, beaten

Preheat oven to 350 degrees.

Grease a 9x13 pan that is broiler-proof.

Measure oats into a large bowl. Pour boiling water over oats. Cut up stick of butter and add to water and oats in bowl. Let sit until butter melts.

Add flour, brown sugar, white sugar, baking soda, cinnamon, vanilla, and eggs to mixture in bowl. Stir well.

Pour batter into greased 9x13 pan. Bake for 30-35 minutes or until a tester comes out clean.

Coconut Frosting Recipe

1/2 cup butter (1 stick)
1/2 cup white sugar
1/4 cup cream or half and half
1 or 2 cups shredded coconut
1 tsp. vanilla
(You can also add 1 cup chopped walnuts or pecans to this recipe. I have never made the frosting with nuts. Decrease the coconut to 1 cup.)

Melt butter in a pan on the stove. Add sugar, cream or half and half. Bring to a boil. Stirring constantly, cook for about four minutes until the mixture thickens. Remove from heat and add coconut, nuts (if using), and vanilla. Stir until coconut is well coated. Spread frosting over cake. Place under broiler until coconut is toasted.