

From the kitchen of David and Jennifer Deaven



- A: 1 1/4C water, boiling
- 1C oats
- B: 1/2C butter
- 3/4C sugar
- 1C brown sugar
- 1t vanilla
- C: 2 eggs
- 1 1/2C flour
- 1t baking soda
- 1t salt
- 3/4t cinnamon
- 1/4t nutmeg
- D: 6oz cream cheese
- 1t butter
- 1t vanilla
- 1C confectioner sugar
- 1t milk, more as needed
1. Combine (A) and let stand 20 minutes.

Desserts/Oatmeal Cake

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2. Beat (B) together, mix in (C), then (A), mixing well.
3. Bake at 350F in 9x9 pan for 40 minutes.
4. Beat (D) together, spread over cooled cake.

Servings: 16

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