

Old-fashioned Oatmeal Cake

Yield: 16 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/homemade-coconut-easter-eggs-recipe>

Ingredients:

- 1 1/2 cups quick cooking oats
- 1 1/4 cups boiling water
- 1/2 cup butter softened
- 1 cup light brown sugar packed
- 3/4 cup granulated sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 3/4 cup all purpose flour
- 3/4 cup whole wheat flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 1/2 teaspoons canela
- 1/2 teaspoon nutmeg
- 1/2 cup butter
- 1 1/3 cups light brown sugar packed
- 1/2 cup half and half
- 1 1/2 cups coconut
- 1 1/2 cups chopped pecans
- 1/2 teaspoon vanilla extract

Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 58 grams
3. Cholesterol: 75 milligrams
4. Fat: 24 grams
5. Fiber: 3 grams
6. Protein: 5 grams
7. SaturatedFat: 11 grams

8. Sodium: 280 milligrams
 9. Sugar: 42 grams
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