

Cozy Oatmeal Cake with Caramel Icing

1 ¼ c. boiling water
1 c. quick oats
½ c. butter
1 c. brown sugar
1 c. white sugar
2 eggs
1 ½ c. flour
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. baking soda
½ tsp. salt
1 tsp. vanilla

Quick Caramel Icing:

1 c. brown sugar
½ c. butter
¼ c. milk
¾ c. powdered sugar

Pour boiling water over oats and butter. Let sit 20 minutes.

Cream together sugar and eggs. Add oatmeal mixture. Then rest of ingredients. Bake at 350° for 30-35 minutes.

For icing:

Melt butter in kettle over medium. Add brown sugar and turn to medium low. Stir often. When mixture starts to bubble stir for 2 minutes. Add milk and continue to stir til it comes back to a boil. Remove from heat immediately and cool. Add powdered sugar. Ice cake after both cake and icing are completely cooled. Icing will form a soft shell as it hardens on the cake. Serve as cake or cut into bars. Perfect cozy flavors. Enjoy!

from the Kitchen of
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