



*...from Marky Maypo's kitchen to yours*

## **Maypo Oatmeal Cake**

1 1/2 cups boiling water  
1 cup Maypo Maple Flavored Instant Oatmeal  
1/2 cup shortening  
1 cup brown sugar, firmly packed  
1 cup granulated sugar  
2 eggs  
1 1/2 cups sifted flour  
1 tsp baking soda  
1 tsp salt  
1/2 tsp cinnamon  
1/2 cup raisins

### **TOPPING:**

1/2 cup brown sugar  
1/4 cup half-n-half  
1/2 cup shredded coconut  
1/2 cup finely chopped nuts

Preheat oven to 350F.

**Batter:** Pour boiling water over **Maypo**; cool until lukewarm. Cream shortening and sugars until light. Add eggs, one at a time, beating after each addition. Add **Maypo** mixture and mix well. Sift flour, soda, salt and cinnamon together; add and blend thoroughly. Stir in raisins. Spread batter into greased 11x7x1/2 inch baking pan. Bake for 40 minutes or until tests done.

**Topping:** Mix ingredients together, blending well.

When cake is done, remove from oven and pour topping over cake. Place under broiler for a few minutes (watch carefully) until topping is very lightly browned.

