

GRANDMA JUDY'S PRALINE CAKE



Cooking Time: 35 minutes
Prep Time: 20 minutes

Instructions

For the Cake:

- 1 Cup Dry Oatmeal
- 1 Cup Cold Water
- 1 Cup Regular White Sugar
- 1 1/4 Cup Dark Brown Sugar
- 1 Cup Vegetable Oil
- 2 Eggs
- 1 1/2 Cups All Purpose Flour
- 1 Teaspoon Baking Soda
- 1 Teaspoon Cinnamon
- 1/4 teaspoon Salt

For the Icing:

- 1 Stick Butter
- 3 Tablespoons Whole Milk
- 1 1/2 Cups Dark Brown Sugar
- 1 1/2 Cups Chopped Pecans

Cake:

- Combine the Oats and Water in a small bowl and set aside.
- Cream the Sugars, Eggs and Oil in a larger bowl. Make sure all lumps are out of the mixture.
- Add the Oats mixture, Flour, Baking Soda, Cinnamon and Salt. Mix thoroughly.
- Grease and flour a 9X13 inch rectangular baking pan or Pyrex pan. Pour in batter.
- Bake at 350 for 35 minutes. Check for doneness with a toothpick in the center of the cake.
- When done, turn off oven and leave cake in the oven while you make the icing.

Icing:

- In a saucepan, combine Butter, Milk and Brown Sugar.
- Bring to a boil and boil for 1 minute
- Add Pecans and mix together off the heat.
- Remove cake to stove top and pour hot icing over cake. Spread while hot.
- Let icing cool to set and eat cake and icing with a side of Vanilla Ice Cream.