

# Jenny's Oatmeal Snacking Cake

If you ever wanted to have cake for breakfast, this is the one. It has whole grains, eggs, and a beautiful crispy broiled topping. Think of it as a giant muffin. Before you start, set one oven rack close to the top for broiling so you don't have to move it in a hot oven but leave the main rack in the center for the cake. And this is important: When you're broiling, DON'T WALK AWAY. Keep checking as it only takes a few too many seconds to burn the top.

1 cup rolled oats  
1 1/4 cups boiling water

3/4 cup all-purpose flour  
3/4 cup whole grain pastry flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/2 teaspoon cinnamon  
1/8 teaspoon nutmeg  
1/4 teaspoon salt

1/3 cup + 1 Tablespoon canola oil  
2 eggs  
2/3 cup + 1 Tablespoon sugar  
3/4 teaspoon vanilla

1. Preheat oven to 350°.
2. Pour boiling water over oats in a small bowl. Let stand, uncovered, for 10 min.
3. Grease a 9-inch round cake pan.
4. Sift flour thru salt onto wax paper & set aside.
5. In a large bowl with electric mixer on medium-hi, beat oil, eggs, and sugar 2-3 minutes until thick. Stir in vanilla.
6. On lowest speed, slowly stir in warm oat & water mixture, followed by flour mixture.
7. Bake 35 minutes or until a toothpick in center comes out clean.
8. Meanwhile, prepare the topping below.
9. When cake is done, let cool for 2 minutes and set oven to broil. Oven rack should be close to the top.
10. Cover with topping and broil for about a minute until browned. Check it every few seconds!

## Topping:

1 Tablespoon butter, softened or Canola Harvest  
2 Tablespoons brown sugar  
2 Tablespoons sweetened flaked coconut  
1/3 cup diced pecans (preferably toasted)  
In a small bowl, combine ingredients using your fingers.