

Oatmeal Harvest Cake

*Favorite Recipes of Lester Park & Rockridge Schools
Best of the Best from Minnesota Cookbook*

*1 1/2 cups boiling water
1 cup oatmeal
1/2 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs, well beaten
1 1/3 cups flour
1 tablespoon cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
CRUMB TOPPING
2 tablespoons butter,
softened
3 tablespoons brown sugar
3 tablespoons white sugar
4 to 6 Heath candy bars,
chopped
3 Hershey bars, chopped
1/2 cup nuts*

Preheat the oven to 350 degrees.

Pour the boiling water over the oatmeal. Let stand for 20 minutes.

In a bowl, cream the shortening, brown sugar and white sugar. Add the eggs. Add the flour, cinnamon, baking soda and salt.

Pour the mixture into a greased 9x13-inch pan.

In a bowl, crumble together the butter, brown sugar, white sugar, Heath bars, Hershey bars and nuts. Sprinkle on top of the cake mixture.

Bake for 30 minutes.

Per Serving (excluding unknown items): 3277 Calories; 182g Fat (49.1% calories from fat); 55g Protein; 370g Carbohydrate; 24g Dietary Fiber; 486mg Cholesterol; 2793mg Sodium. Exchanges: 13 Grain(Starch); 3 Lean Meat; 34 Fat; 11 Other Carbohydrates.