

San Saba Delight

Barbara Beam - San Saba, TX

Treasure Classics - National LP Gas Association - 1985

Yield: 12 to 16 servings

1 1/2 cups boiling water

1 cup oatmeal

1/2 cup oil

1 cup brown sugar

1 cup white sugar

2 eggs

1 teaspoon vanilla

1 1/3 cups flour

1/2 teaspoon salt

1 teaspoon baking soda

1 teaspoon cinnamon

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1 stick margarine

3/4 cup brown sugar

1 cup coconut

1 cup chopped pecans

1/3 cup canned milk

Preparation Time: 30 minutes

Bake Time: 30 minutes

In a bowl, combine the boiling water and oatmeal. Let stand for 20 minutes.

In a bowl, mix the oil, brown sugar, white sugar, eggs and vanilla.

In a bowl, mix the flour, salt, baking soda and cinnamon. Add to the sugar mixture.

Pour in the oatmeal and mix well.

Turn the mixture into a 13x9-inch baking pan.

Bake at 350 degrees for 30 minutes or until the cake springs back from a touch.

While the cake is baking prepare the icing. In a medium saucepan, mix the margarine, brown sugar, milk, coconut and pecans. Bring to a boil.

Pour the icing over the cake

Per Serving (excluding unknown items): 4889 Calories; 324g Fat (58.3% calories from fat); 56g Protein; 467g Carbohydrate; 31g Dietary Fiber; 424mg Cholesterol; 3664mg Sodium. Exchanges: 13 1/2 Grain(Starch); 2 Lean Meat; 1 Fruit; 62 1/2 Fat; 16 Other Carbohydrates.