



Noreen's Kitchen

Funeral Cake

Ingredients

1 cup water
1 stick butter
1 cup old fashioned oatmeal
2 eggs
1 cup granulated sugar
1 cup packed brown sugar
1 teaspoon vanilla extract
1 1/4 cups all purpose flour
1 teaspoon baking soda

Topping:
1/2 cup evaporated milk
1 stick butter
1 cup granulated sugar
2 cups flaked sweetened coconut
2 cups chopped pecans
1 teaspoon vanilla extract

Step by Step Instructions

Preheat oven to 325 degrees

Spray a 9 x 13 baking pan with cooking oil spray

Bring water and butter to a boil and add oatmeal and stir until liquid is absorbed by oats.

Allow oatmeal mixture to cool completely before proceeding.

Combine oatmeal mixture, eggs, sugar, brown sugar and vanilla in a large bowl. Stir well.

Add in flour and baking soda combining completely.

Pour cake batter into prepared pan, spreading evenly.

Bake for 30 to 35 minutes until cake springs back to the touch.

FOR TOPPING:

Combine evaporated milk, butter and sugar in a saucepan over medium heat.

Allow butter to melt completely then add coconut, nuts and vanilla. Stirring until the mixture becomes thick and sticky.

Pour topping onto hot cake and spread evenly.

Place under broiler, carefully watching, not to burn until the topping is bubbly and evenly browned.

Allow cake to cool completely before slicing.