

# Easy Peasy Oatmeal Cake

Pre-heat oven to 350°F (177°C).

Combine and let stand for 20 minutes:

- 1 cup (250 ml) quick-cooking oats (whole oats)
- 1-1/4 (310 ml) boiling water

Cream together until light and fluffy:

- 1/2 cup (113 g) butter, margarine or shortening)
- 1/2 cup (125 ml) brown sugar
- 1/2 cup (125 ml) white sugar
- 2 eggs
- 1 tsp (5 ml) vanilla

Add oatmeal mixture and beat well.

Sift together:

- 1-1/2 cup (375 ml) white or whole wheat flour
- 1 tsp (5 ml) baking soda
- 1 tsp (5 ml) baking powder
- 1/2 tsp (2 ml) salt
- 1 tsp (5 ml) cinnamon

Add these ingredients to the creamed mixture and beat well.

Pour into a greased 9" x 13" cake pan and bake for 35 minutes, or until you insert a knife into the centre and it comes out clean.

Feel free to get creative and add nuts or raisins into the cake if you like.

This cake is traditionally served with an apple sauce (recipe below).

## Red Apple Sauce

- 2 lb (1 kg) red apples (use local produce if available)
- 1 cup (250 ml) water
- 1/2 tsp (2 ml) ground vanilla extract
- 1 tsp (5 ml) ground cinnamon or cardamom
- 1 tbsp (15 ml) lemon juice (optional)
- 1 tbsp (15 ml) fresh ginger, grated (optional)

Rinse the apples and chop them in bite-size pieces, discarding the cores.

Place in a large saucepan along with water, fresh ginger, vanilla powder, and cinnamon.

Let simmer on low heat for approximately 20 minutes or until soft.

When the apples are done, use a hand (immersion) blender to mix into a smooth apple sauce.

Stir lemon juice into the sauce, leave to cool, or scoop into a large jar and place in the fridge.