

## Oatmeal Coffee Cake - A Cozy Classic with Coconut & Crunchy Topping

This cake feels like a warm hug. It's



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

For the Cake:

- 1 cup old-fashioned oats
- 1... cups boiling water
- ¾ cup unsalted butter, softened
- 1 cup granulated sugar
- ¾ cup brown sugar, packed
- 2 large eggs
- 1 teaspoon vanilla extract
- 1¾ cups all-purpose flour
- 1 teaspoon baking soda
- ¾ teaspoon salt
- 1 teaspoon cinnamon

For the Topping:

- ¾ cup shredded coconut
- ¾ cup chopped pecans or walnuts
- 4 tablespoons unsalted butter, melted
- 2 tablespoons heavy cream

### DIRECTIONS

- 1.** Prep the Oats: In a small bowl, combine oats and boiling water. Let them sit for 10 minutes to soften and cool slightly.
- 2.** Mix the Batter: Preheat oven to 350°F (175°C). Grease a 9x13-inch baking dish. In a large bowl, cream together butter, granulated sugar, and brown sugar until light and fluffy. Add eggs and vanilla, mixing until smooth. Stir in the softened oat mixture. In a separate bowl, whisk together flour, baking soda, salt, and cinnamon. Gradually add dry ingredients to the wet mixture, stirring just until combined. Pour into prepared pan and spread evenly.
- 3.** Bake the Cake: Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean. Let cool slightly while you prepare the topping.
- 4.** Make the Topping: In a small bowl, mix brown sugar, coconut, chopped nuts, melted butter, and heavy cream. Spread the topping evenly over the warm cake.
- 5.** Broil & Finish: Place cake under the broiler for 2-3 minutes-watch closely! The topping should become bubbly and golden brown. Let cool slightly before slicing.

### SWAPS & NOTES

& Variations Oats: Old-fashioned oats give the best texture.

Nuts: Swap in almonds or hazelnuts if preferred.

Leave it out or sub with crushed graham crackers.

Add-ins: Stir a handful of chocolate chips or raisins into the batter for extra flair. ??? Instructions 1.

## TIPS FOR SUCCESS

Soften butter ahead of time for better creaming.

Use boiling water for oats-lukewarm water won't soften them enough.

Don't overmix once the flour goes in-mix just until combined.

Broil with care : It only takes a minute or two for the topping to go from golden to burnt. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/oatmeal-coffee-cake-a-cozy-classic-with-coconut-crunchy-topping/>