

Lazy Daisy Oatmeal Cake: Classic Comfort with a Sweet Topping

Lazy Daisy Oatmeal Cake: A Taste of Classic Comfort and Sweet Nostalgia



OVEN
350°F

TIME
15-20 min

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INGREDIENTS

For the Cake: 1 ½ cups boiling water
1 cup rolled oats (old-fashioned or quick-cooking)
1 ½ cups all-purpose flour
1 tsp baking soda
½ tsp salt
1 tsp ground cinnamon (optional, but recommended for warmth)
½ cup unsalted butter, softened
1 cup granulated sugar
½ cup packed light brown sugar
2 large eggs
1 tsp vanilla extract
For the Topping: ½ cup unsalted butter, melted
1 cup packed light brown sugar
½ cup flaked or shredded coconut (sweetened or unsweetened)
... cup milk (dairy or non-dairy)

DIRECTIONS

1. Prepare the Oats: In a medium bowl, pour 1 ½ cups boiling water over 1 cup rolled oats. Stir briefly, then let it stand for 15-20 minutes to soften the oats. This is a crucial step for the cake's moistness.
2. Prepare the Cake Batter: Preheat your oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan (or spray with baking spray with flour). In a large mixing bowl, cream together the ½ cup softened unsalted butter, 1 cup granulated sugar, and ½ cup packed light brown sugar with an electric mixer until light and fluffy, about 2-3 minutes. Beat in the 2 large eggs one at a time, mixing well after each addition. Stir in 1 teaspoon vanilla extract. In a separate medium bowl, whisk together the 1 ½ cups all-purpose flour, 1 teaspoon baking soda, ½ teaspoon salt, and 1 teaspoon ground cinnamon (if using). Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Do not overmix. Finally, stir in the softened oatmeal mixture (oats and any remaining liquid) into the batter until just blended.
3. Bake the Cake: Pour the cake batter evenly into the prepared 9x13-inch baking pan. Bake for 30-35 minutes, or until a wooden toothpick inserted into the center comes out clean or with a few moist crumbs.
4. Prepare the Topping While Cake Bakes: About 10 minutes before the cake finishes baking, prepare the topping. In a medium saucepan, combine the ½ cup melted unsalted butter, 1 cup packed light brown sugar, ½ cup flaked or shredded coconut, ... cup milk, and 1 teaspoon vanilla extract. Stir well. Bring the mixture to a gentle simmer over medium heat, stirring

constantly, until it's bubbly and slightly thickened. Remove from heat immediately.

5. **5. Assemble and Broil Topping:** As soon as the cake comes out of the oven, immediately pour the hot topping mixture evenly over the entire surface of the warm cake, spreading it gently with a spatula. Place the cake back in the oven and turn the broiler to low or medium (depending on your oven's broiler intensity). Broil for 2-4 minutes, watching very carefully, until the topping is bubbly and golden brown. It can burn quickly!
6. **6. Cool and Serve:** Remove the cake from the oven and let it cool completely on a wire rack before slicing and serving. Cooling allows the topping to set and the flavors to fully meld. Enjoy this delightful classic!

SWAPS & NOTES

Oats: Use rolled oats (old-fashioned) for the best texture in the cake.

Quick oats can be used, but the texture will be slightly finer.

Spices (Cake): Ground cinnamon is a classic addition, adding warmth.

You can also add a pinch of nutmeg or allspice for a deeper spice profile.

TIPS FOR SUCCESS

Soak Oats Fully: Don't skip soaking the oats; it's essential for the cake's moist, tender texture.

Don't Overmix Batter: Mix the cake batter only until just combined to ensure a tender crumb.

Cream Butter & Sugars Well: Thoroughly creaming these ingredients creates an airy, light cake base.

Prepare Topping Just Before Use: Make the topping right before the cake comes out of the oven so it's hot and easy to spread.

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

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