

## The Ultimate Oatmeal Coffee Cake: A Cozy, Crunchy Morning Classic

What sets this recipe apart from others on

OATMEAL COFFEE CAKE



**OVEN**  
**350°F**

**TIME**  
**5 min**

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### INGREDIENTS

For the Cake:

1 cup old-fashioned oats: Use rolled oats, not instant, for the best texture.

1 ... cups boiling water: Essential for softening the oats.

¼ cup unsalted butter: Softened to room temperature.

1 cup granulated sugar: For sweetness and structure.

¼ cup brown sugar, packed: Adds a hint of molasses depth.

2 large eggs: Preferably at room temperature.

1 teaspoon vanilla extract: I always recommend high-quality pure vanilla.

1 ½ cups all-purpose flour: The base of our crumb.

1 teaspoon baking soda: Our leavening agent.

¼ teaspoon salt: To balance the sugars.

1 teaspoon cinnamon: For that classic warm spice flavor.

For the Topping:

¼ cup brown sugar, packed

¼ cup shredded coconut: Sweetened or unsweetened works depending on your preference.

¼ cup chopped pecans or walnuts: For a much-needed crunch.

4 tablespoons unsalted butter, melted

2 tablespoons heavy cream: This creates the bubbly,

"lava" effect under the broiler.

## DIRECTIONS

1. Prepare the Oat Base: Preheat your oven to 350°F (175°C) and grease a 9x13-inch baking dish. In a small heat-proof bowl, pour the boiling water over the old-fashioned oats. Let this sit for 10 minutes. This "blooms" the oats, ensuring the cake is tender rather than chewy.
2. Cream the Fats and Sugars: In a large mixing bowl, beat the softened butter with the granulated and brown sugars until the mixture is pale and fluffy. This usually takes about 2-3 minutes with an electric mixer. Add the eggs one at a time, followed by the vanilla extract.
3. Combine the Batter: Stir the softened oat mixture (including any remaining liquid) into the butter mixture. In a separate bowl, whisk together your flour, baking soda, salt, and cinnamon. Gradually add these dry ingredients to the wet. Pro tip: Do not overmix! Stir until just combined to keep the cake light.
4. The First Bake: Pour the batter into your prepared dish. Bake for 30-35 minutes. You'll know it's done when a toothpick comes out clean from the center.
5. The Magic Topping: While the cake cools for a few minutes, mix your topping ingredients (brown sugar, coconut, nuts, melted butter, and cream) in a small bowl. Spread this mixture evenly over the warm cake.
6. The Broil: Turn your oven to the broil setting. Place the cake back in for 2-3 minutes. Watch it like a hawk! The sugar and coconut can go from perfectly golden to burnt in seconds. Remove once it's bubbly and caramelized.

## SWAPS & NOTES

**The Oats:** If you only have quick oats, you can use them, but decrease the soaking time to 5 minutes so they don't turn into complete mush.

**Dairy-Free:** You can swap the butter for a plant-based stick butter and use coconut milk instead of heavy cream in the topping.

**Nut-Free:** If you have an allergy, simply omit the pecans and add extra oats or shredded coconut to the topping for texture.

**Prepare the Oat Base** Preheat your oven to 350°F (175°C) and grease a 9x13-inch baking dish.

## TIPS FOR SUCCESS

**Room Temp Eggs:** Cold eggs can curdle the creamed butter.

If you're in a rush, soak the eggs in warm water for 5 minutes.

**The Soak:** Don't skip the 10-minute oat soak.

It's the secret to the moisture level in this cake.

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

Original recipe: <https://chefmaniac.com/the-ultimate-oatmeal-coffee-cake-a-cozy-crunchy-morning-classic/>