



*Papa and Grandma with Grandkids
Christmas 2008*

Oatmeal Chocolate Chip Cake

Stacy Lundy

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| 1 $\frac{3}{4}$ cups boiling water | 1 $\frac{3}{4}$ cups flour |
| 1 cup old-fashioned oatmeal | 1 tsp. baking soda |
| 1 stick butter | $\frac{1}{2}$ tsp. salt |
| 1 cup lightly packed brown sugar | 3 Tbsp. cocoa |
| 1 cup white sugar | 1(12 oz.) bag semi-sweet chocolate chips, divided |
| 2 eggs, beaten | $\frac{3}{4}$ cup chopped walnuts or pecans |

Pour boiling water over oatmeal; let stand for 10 minutes. Add butter and stir to melt. Add sugars and beaten eggs, and mix well.

Sift flour, baking soda, salt, and cocoa together, and add with $\frac{1}{2}$ half bag of chocolate chips to the oatmeal mixture. Mix well and pour into 9x13-inch well-greased and floured pan. Top with chopped walnuts or pecans and the rest of the chocolate chips. Bake at 350° for 40 to 50 minutes. Cool completely before cutting.