Oatmeal Cake

1 1/2 cups water
1 cup rolled oats

1/2 cup butter
1 cup packed brown sugar
1 cup white sugar
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon nutmeg
1/2 teaspoon salt

Broiled Topping
1/4 cup brown sugar
1/2 cup white sugar
1 cup flaked coconut
6 tablespoons butter, melted
1/4 teaspoon vanilla extract
1/4 cup cream*

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 13 pan. In a small bowl, pour boiling water over oats. Mix well, and cool.

- In a large bowl, combine butter or margarine, 1 cup brown sugar, 1 cup white sugar, eggs, flour, baking soda, spices, and salt. Add cooled oatmeal mixture, and stir to combine. Pour batter into pan.

- Bake for 35 minutes.

- While cake is baking, combine 1/2 cup white sugar, 1/4 cup brown sugar, coconut, melted butter or margarine, vanilla, and cream in a mixing bowl. Remove cake from oven, and turn on broiler. Drop mixture by small spoonfuls on top of cake. Spread evenly and carefully. Broil for 2 to 5 minutes, until topping is bubbling and lightly browned.