

NESHAMINY CUPCAKES

from the family at Neshaminy School District !!

INGREDIENTS

- 1 ½ c oatmeal
- 1 ½ c boiling water
- 1 ½ c brown sugar
- 1 ½ c sugar
- ¾ c butter
- 4 eggs
- 1 T vanilla
- 2 ½ c flour
- 1 ¾ tsp baking soda
- ½ tsp salt
- 2 tsp cinnamon

DIRECTIONS

1. Preheat oven to 350 °F.
 2. Line a cupcake pan with paper wrappers.
 3. Boil water in microwave in large glass measuring cup.
 4. Add oatmeal to water, stir, and let stand 5 minutes.
 5. Using the electric mixer, cream together sugars and butter.
 6. Add ½ of the oatmeal, vanilla and eggs and beat until creamy.
 7. Stir together in a separate bowl, flour, baking soda, salt, and cinnamon.
 8. Add dry ingredients to wet ingredients and mix.
 9. Add remaining oats and beat for 1 minute.
 10. Pour batter into cupcake pan filling 2/3 full
 11. Bake for 20 to 25 minutes.
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GLAZE (Make while cake baking or assign other group members to do this)

- 4 T butter
- 2 T milk
- ¼ c brown sugar
- 1 tsp vanilla
- ½ cup grated coconut

DIRECTIONS

1. Add butter, milk, and sugar to a saucepan and boil for 3 minutes, stirring constantly.
DO NOT PUT BURNER ON HIGH.
2. Remove from heat and stir in coconut and vanilla.
3. Pour over cake.