







Vanilla Wafer Cake

 Prep Time	15 minutes
 Cook Time	1 hour 30 minutes
 Total Time	1 hour 45 minutes
 Servings	12
 Calories	651kcal
 Author	Stacey Little



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Ingredients

- 1 cup unsalted butter, room temperature
- 2 cups sugar
- 1 (11-ounce) package vanilla wafers, crushed
- 6 eggs
- 1/2 cup milk
- 1 tablespoon vanilla extract
- 2 (6-ounce packages) frozen coconut, thawed (see note)
- 2 cups chopped pecans

Instructions

1. Preheat the oven to 325°F. Grease and flour a 10 to 12 cup Bundt pan.
2. In a large bowl, use a mixer to cream the butter and sugar together. Add 1 egg at a time, beating well after each addition. Add the crushed vanilla wafers and milk and mix well. Add the coconut, vanilla, and pecans and stir to combine.
3. Spread the batter into the prepared Bundt pan and bake for about 1 hour or until a toothpick inserted into the center comes out mostly clean with a few moist crumbs.

Notes

* This recipe specifically calls for using frozen shredded coconut. It's usually found in the freezer section near the frozen fruit. It is less sweet than shelf-stable sweetened coconut flakes and has a very different texture. If you can't find the frozen variety, you can use 1 1/2 to 2 cups of the sweetened coconut flakes, but the cake will be sweeter and will have a different texture.

* If nutritional values are provided, they are an estimate and will vary depending on the brands used. The values do not include optional ingredients or when ingredients are added to taste.

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