Vanilla Wafer Cake by Lynn's Recipes

Lynn demonstrates how to make a simple, delicious Vanilla Wafer Cake. This is a great dessert or afternoon treat. From thesouthernladycooks.

Ingredients:

- 2 stick butter, (1 cup)
- 1-3/4 cup granulated sugar
- 6 eggs
- ½ cup evaporated milk
- 11 ounce box of vanilla wafers, crushed
- 1-1/2 cups coconut
- 1 teaspoon lemon extract
- 1 cup chopped nuts, your choice, (I used pecans)

Preheat oven to 350°.

Grease and flour a bundt pan or use a cooking spray that contains flour. Set aside.

Cream butter and sugar; add eggs and continue mixing. Add milk, vanilla wafers and coconut along with the lemon extract. Mix until well blended. Fold in nuts. Pour into prepared bundt pan. Bake in a preheated 350° oven for 1 hour to 1 hour and 10 minutes until center is done. Test with a toothpick that comes out clean or a cake tester. Cool for 15 to 20 minutes and remove from pan.

Serve with caramel sauce, if desired.

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