

VANILLA WAFER CAKE

INGREDIENTS:

2 sticks REAL butter (NOT margarine), softened
2 cups sugar
6 large eggs
12 oz box of vanilla wafers, crushed fine
1/2 cup milk
1 cup sweet, flaked coconut, lightly packed
3/4 cup finely chopped pecans

DIRECTIONS:

1. Preheat oven to 325 degrees.
2. Cream 2 sticks of butter with sugar.
3. Add eggs, 1 at a time, beating well after each addition.
3. Add vanilla wafers crumbs and milk, mix well.
4. Stir in coconut and pecans.
5. Bake in a greased Bundt pan for 1 hour 15 minutes or until wooden skewer comes out clean.
6. Allow to cool completely - may be over an hour or more - before attempting to remove from pan.

TIPS:

The cake may look VERY done and a skewer may come out clean, but, as I recently discovered, it is important to bake it at least as long as 1:15. I did not and even though a skewer came out cleanly and I was using a teflon pan greased with Crisco, the cake still stuck, believe it or not. The middle part of the cake came out, but the outer dome area of the Bundt stayed in - what a mess!! However, I was able to carefully patch up the torn areas.

I have recently found that simply spraying the pan with Baker's Joy or Pam with Flour works the best and ensures an easy, uniform release.

Check the cake about 45 minutes into baking to make sure it isn't burning. If necessary, you may have to "tent" some aluminum foil over the top of the pan to prevent burning. This will extend your baking time a little - keep checking with the skewer and see the other tips below.

Here are a couple of suggestions: To ensure you have baked it sufficiently, you should see the cake's edges pulling away slightly from the pan's edges. After the cake has cooled, CAREFULLY run a flexible teflon spatula around the outer perimeter of the cake, working it down as far as possible WITHOUT damaging the cake.

I use the cheap brand of vanilla wafers which are about \$2 per box less than the name brand, HOWEVER, they only have 11 ounces in the box instead of 12 - what a dirty trick! Anyway, if you are using the cheap brand, add a teaspoon of vanilla extract to the recipe for enhanced flavor.