



Jim's Custom Kitchens

918 335 1266

Somethin' In the Oven with Shanna Lovin

Wednesday Morning's at 8:20 on KRIG 104.9 FM

Vanilla Wafer Cake

Ingredients

- 1 cup butter
- 6 eggs
- 1/2 cup milk
- 2 cups white sugar
- 1 (12 ounce) package vanilla wafers, crushed
- 1 (8 ounce) package flaked coconut
- 1 cup chopped pecans

Directions

1. Preheat oven to 300 degrees F (175 degrees C). Grease and flour a bundt pan.
2. Cream butter or margarine; add sugar, and beat until smooth. Add eggs, one at a time, beating well after each addition. Stir in crushed vanilla wafers alternately with milk. Add coconut and pecans, and mix until blended. Pour batter into prepared pan.
3. Bake for 1 1/2 hours. Cool.

KCD Enterprises, Inc.

1200 SE Frank Phillips Blvd. PO Box 1100 Bartlesville, OK 74005

Tel. (918) 336-1001 FAX: (918) 336-6939 radio@bartlesvilleradio.com www.bartlesvilleradio.com