



Nilla Wafer Cake

- 6 Whole Eggs
- 1 Cup Sweetened Flaked Coconut
- 1/2 cup milk
- 12 oz box of Nilla Wafers
- 2 cups Sugar
- 1 Cup Chopped Pecans

Directions

Preheat oven to 350 degrees

Grease and Flour a Bundt pan

Beat eggs well in a large bowl.

Crush Nilla wafers. I used my food processor, but you could just use a bag and rolling pin.

Mix wafers and all other ingredients into the eggs. Stir until well incorporated.

Pour batter into Greased Bundt pan.

Bake for 50-60 minutes or until toothpick inserted in center comes out clean!