

Grandma Foster's Vanilla Wafer Cake

- 1 pkg vanilla wafers (12 oz), crushed
- 1 pkg angel flake coconut (7 oz)
- 1 cup pecans (chopped)
- 5 ea eggs (beaten)
- ¼ cup margarine (1 stick)
- ½ cup milk
- 2 cup sugar

Preheat oven to 325 degrees. Cream butter and sugar. Add eggs slowly. Stir in half of wafers crushed fine. Add coconut, nuts, milk, and balance of wafers. Bake at 325 degrees for 1 hour in greased and floured (or sprayed) tube or bundt pan. Leave in pan 10 minutes to cool. Turn out, serve warm.

Source: Grandma Foster's Recipe Box

Notes: YUM!