

Vanilla Wafer Cake with whipped cream frosting

Moist, flavorful cake with crushed vanilla wafers topped with a light and fluffy whipped cream frosting. You will LOVE this cake.

Prep time: 20 minutes

Cook time: 40 minutes

Ready in: 55 minutes

Servings: 35

Happy taste buds: Lots



Cake

white or vanilla cake mix
3 eggs
1 1/4 cup water
1/3 cup oil
1/2 cup chopped nuts
1/2 cup shredded coconut
2 cups crushed vanilla wafers

Frosting

8 ounces softened cream cheese
1/2 cup white sugar
1 tsp vanilla extract
1/2 tsp almond extract
2 cups heavy cream

Directions

1. Combine the first four cake ingredients into a bowl and whisk until combined.
2. Add remaining cake ingredients and whisk until well combined.
3. Pour cake mix into a greased bundt pan and cook at 350 degrees for 40 minutes.
4. While the cake is cooking, add all the frosting ingredients except the heavy cream into a mixer. Mix until well combined.
5. Slowly add the heavy cream while the mixer is running and continue to mix until stiff peaks form (about 2-3 minutes)
6. Spread frosting generously onto the completely cooled cake. Add embellishments as desired.
7. Enjoy!

Tips and tricks

- Try substituting chocolate chips, dried cranberries or raisins for the nuts.
- Use chocolate, rainbow or any other type of cake mix.
- Decorate for any occasion including birthdays, holidays or just for fun!