

A Nostalgic Treat: How to Make Vanilla Wafer Cake at Home

1 box (11 oz) vanilla wafers



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INGREDIENTS

For the cake: 1 box (11 oz) vanilla wafers
2 cups heavy whipping cream
1 cup powdered sugar
1 tsp vanilla extract
1 cup milk (for dipping wafers)
Optional: chocolate shavings or fresh fruit for garnish

DIRECTIONS

1. Prepare the filling: In a large mixing bowl, whip the heavy cream until soft peaks form. Gradually add the powdered sugar and vanilla extract, continuing to whip until stiff peaks form. Set aside.
2. Dip the wafers: Pour the milk into a shallow dish. Quickly dip each vanilla wafer into the milk, ensuring they are moistened but not soggy.
3. Layer the cake: In a rectangular dish or a round cake pan, start layering the dipped wafers. Place a layer of wafers on the bottom, followed by a layer of the whipped cream filling. Repeat the process, alternating layers of wafers and filling until you reach the top of the dish. Finish with a layer of whipped cream on top.
4. Chill: Cover the cake with plastic wrap and refrigerate for at least 4 hours, or overnight if possible. This allows the wafers to soften and the flavors to meld.
5. Serve: Once chilled, slice the cake and serve. Garnish with chocolate shavings or fresh fruit if desired.

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