

Vanilla Wafer Cake: An Easy, Crowd-Pleasing Southern Dessert

The Charm of Southern Baking



OVEN
325°F

TIME
5-10 min

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INGREDIENTS

For the Glaze: 1 1/2 cups powdered sugar 1/4 cup milk 1/2 teaspoon vanilla extract Optional: A few extra crushed vanilla wafers for garnish:

DIRECTIONS

1. Prepare : Oven and Pan:
2. Preheat your oven to 325°F (160°C). Grease and flour a 10-12 cup Bundt pan, or a 9x13 inch baking dish. If using a Bundt pan, be very thorough with greasing and flouring to prevent sticking.
3. Cream : Butter and Sugar:
4. In a large mixing bowl, using an electric mixer, cream together the softened butter and granulated sugar until light and fluffy, about 3-5 minutes. This step incorporates air, which is crucial for a tender cake.
5. Add : Eggs and Vanilla:
6. Add the eggs one at a time, beating well after each addition until fully incorporated. Stir in the vanilla extract. Scrape down the sides of the bowl as needed.
7. Combine : Dry Ingredients:
8. In a separate medium bowl, whisk together the all-purpose flour, salt, and baking soda.
9. Alternate : Dry and Wet:
10. Gradually add the flour mixture to the butter mixture, alternating with the buttermilk, beginning and ending with the flour mixture. Mix on low speed until just combined after each addition. Do not overmix.
11. Fold in : Wafers:
12. Gently fold in the finely crushed vanilla wafers until just evenly distributed throughout the batter.
13. Pour and : Bake:
14. Pour the cake batter into your prepared pan, spreading evenly.
15. Bake for 60-70 minutes for a : Bundt pan, or 45-55 minutes for a 9x13 inch pan, or until a wooden skewer

or toothpick inserted into the center of the cake comes out clean.

16. Let the cake cool in the pan on a wire rack for 10-15 minutes before inverting it onto the wire rack to cool completely.
17. Make the : Glaze:
18. While the cake cools, whisk together the powdered sugar, milk, and vanilla extract in a small bowl until smooth.
19. Glaze and : Serve:
20. Once the cake is completely cool, drizzle the glaze evenly over the top. Garnish with extra crushed vanilla wafers if desired. Slice and serve!

SWAPS & NOTES

Butter: Ensure your butter is properly softened but not melted.

This is crucial for creaming it with the sugar.

Eggs: Room temperature eggs emulsify better with the butter and sugar, creating a smoother batter.

Vanilla Extract: Given that "vanilla" is in the name, use the best quality vanilla extract you can get your hands on!

TIPS FOR SUCCESS

Don't Overbake: This is key for a moist cake!

Start checking for doneness at the lower end of the baking time.

Room Temperature Ingredients: For the best emulsion and texture, ensure your butter, eggs, and buttermilk are all at room temperature.

Thoroughly Grease and Flour: Especially important for Bundt pans, to ensure easy release.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/vanilla-wafer-cake-an-easy-crowd-pleasing-southern-dessert/>