

Nanaimo Bar Recipe

Bottom Layer

1/2 cup unsalted butter (European style cultured) (125 ml)
1/4 cup sugar (50 ml)
5 tbsp. cocoa (75 ml)
1 egg beaten
1 3/4 cups graham wafer crumbs (425 ml)
1/2 cup finely chopped almonds (125 ml)
1 cup coconut (250 ml)

Melt first 3 ingredients in top of double boiler. Add egg and stir to cook and thicken. Remove from heat. Stir in crumbs, coconut, and nuts. Press firmly into an ungreased 8" x 8" pan.

Second Layer

1/2 cup unsalted butter (125 ml)
2 Tbsp. and 2 Tsp. cream (40 ml)
2 Tbsp. vanilla custard powder (30 ml)
2 cups icing sugar (500 ml)

Cream butter, cream, custard powder, and icing sugar together well. Beat until light. Spread over bottom layer.

Third Layer

4 squares semi-sweet chocolate
2 Tbsp. unsalted butter (30 ml)

Melt chocolate and butter over low heat. Cool. Once cool, but still liquid, pour over second layer and chill in refrigerator.

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