

Nanaimo Bar Recipe

Bottom Layer

- 1/2 cup unsalted butter (European style cultured) (125ml)
- 1/4 cup sugar (60ml)
- 5 tbsp. cocoa (90ml)
- 1 egg beaten
- 1 3/4 cups graham wafer crumbs (415ml)
- 1/2 cup finely chopped almonds (125ml)
- 1 cup coconut (250ml)

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 (125ml)
- 2 Tbsp. and 2 tsp. cream (30 ml)
- 2 Tbsp. vanilla custard powder (30ml)
- 2 cups icing sugar (500ml)

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

Third Layer

- 4 squares semi-sweet chocolate (1 oz. each)
- 2 Tbsp. unsalted butter (30ml)

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