

Nanaimo Bars

Chocolate wafer crumb base swathed in a layer of custard-flavoured butter icing topped with melted dark chocolate. A huge holiday favourite.

Chocolate Wafer Base:

1/2	cup	butter
5	tablespoons	sugar
1	large	egg
5	tablespoons	cocoa powder, unsweetened
1/2	teaspoon	pure vanilla
2	cups	graham wafer crumbs
1	cup	coconut, finely shredded

In a medium bowl over a pot of simmering water (or a double boiler) melt butter, sugar, cocoa, and vanilla, stirring until well mixed. Remove from heat and lightly beat in the egg.

Combine the graham wafer crumbs and coconut in a large bowl. Add chocolate mixture to the graham crumb mixture, mixing until well blended.

Evenly press base into a parchment paper-lined 8x8 or 9x9 baking pan. Place in the fridge.

Custard Butter Icing:

1/4	cup	butter, softened
2	tablespoons	milk
2	tablespoons	custard powder
2	cups	powdered sugar

In a small bowl, stir the custard into the milk until dissolved. Set aside.

In a large mixing bowl, cream butter, then slowly add milk mixture. Beat lightly. Slowly add the powdered sugar, scraping sides of the bowl and beating well until almost fluffy.

Spread butter icing over the chilled base. Place pan back in fridge, allowing icing to harden slightly.

Dark Chocolate Topping:

3	ounces	dark chocolate, melted
1	tablespoon	butter

Melt chocolate and butter in a small bowl over a pot of simmering water (or in a double boiler). Stir until well blended. Remove bowl from pot, allowing the chocolate to cool slightly.

Spread chocolate topping evenly over the hardened butter icing. Chill in fridge until solid.

Cut into squares and serve.

ADDITIONAL TIPS & TRICKS

- buy the smallest flaked coconut you can find otherwise the bottom might fall apart on you.
- use good quality dark chocolate (it helps cut the sweetness of the butter icing layer). I use Cacao Barry's Fleur de Cao (70% cacao).
- I use skim milk.
- the recipe doubles easily. Use a 9 x 12 or 13 pan.
- freezes well

