

Nanaimo Bars

Bottom Layer

- ½ cup butter
- ¼ cup sugar
- 5 tbl cocoa
- 1 egg, beaten
- 1 ¼ cups graham cracker crumbs
- ½ cup finely chopped almonds
- 1 cup coconut

Melt butter, sugar and cocoa in a double boiler (or microwave). Add egg and stir to cook and thicken. Remove from heat. Stir in crumbs, coconut and almonds. Press firmly into an ungreased 8" x 8" pan.

Second Layer

- ½ cup butter
- 2 tbl + 2 tsp cream
- 2 tbl vanilla custard powder
- 2 cups powdered sugar

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

Third Layer

- 8 oz semi-sweet chocolate
- 4 tbl unsalted butter

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

When chilled, cut into rectangular bars and serve.