

NANAIMO BARS

INGREDIENTS

Bottom layer

1/2 cup (1 stick) butter, at room temperature
1/4 cup sugar
5 tablespoons cocoa powder
1 egg, beaten
1 1/4 cups graham cracker crumbs
1/2 cup finely chopped almonds
1 cup shredded coconut

Middle Layer

1/2 cup (1 stick) butter at room temperature
3 tablespoons whipping cream
2 tablespoons Bird's custard powder
2 cups icing sugar

Top Layer

4 ounces semi-sweet chocolate
2 tablespoons unsalted butter

DIRECTIONS

Make a foil sling for your 13 x 9 inch pan.

For the bottom layer: Combine the butter, sugar and cocoa powder in a double boiler and heat until melted. Slowly drizzle the hot mixture into the beaten egg, whisking constantly until thickened. Stir in the graham cracker crumbs, almonds, and coconut. Press the mixture the pan.

For the middle layer: Cream together the butter, cream, custard powder and icing sugar until light. Spread over bottom layer.

Finally, for the top: melt the chocolate and butter in a double boiler over low heat. Once cool but still liquid, pour over middle layer and chill in refrigerator until set, about an hour.

Remove foil sling from pan and cut bars into squares using a knife dipped in hot water.