

Nanaimo Bars

Adapted from Joyce Hardcastle



Bottom Layer

- ½ cup unsalted butter at room temperature
- ¼ cup sugar
- 5 tbsp cocoa powder
- 1 egg, beaten
- 1 ¼ cups graham cracker crumbs
- ½ cup finely chopped almonds
- 1 cup coconut

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 firmly into an ungreased 8" x 8" baking pan.

Middle Layer

- ½ cup unsalted butter at room temperature
- 3 tbsp cream
- 2 tbsp vanilla pudding powder
- 2 cups icing sugar

Cream together the butter, cream, vanilla pudding powder and icing sugar until light. Spread over bottom layer.

Top Layer

- 4 oz semi-sweet chocolate
- 2 tbsp unsalted butter

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.

Cut into squares using a knife dipped in hot water. For easier (and neater!) pieces, dip the pan very briefly in hot water and then turn out onto a plate. Flip over using a second plate and cut into squares.