

# Nanaimo Bars

Source: Canadian Living

## Ingredients:

250 mL graham cracker crumbs  
125 mL shredded coconut  
75 mL finely chopped walnuts  
50 mL cocoa powder  
50 mL sugar  
75 mL margarine, melted  
1 egg, lightly beaten



<b>Filling</b>		<b>Topping</b>	
50 mL	margarine	160 mL	semisweet chocolate chips
25 mL	custard powder	15 mL	margarine
2 mL	vanilla		
500 mL	icing sugar		
25 mL	milk (approx..)		

## Method:

1. Preheat oven to 350 F. Spray a square pan with cooking spray.
2. In a bowl, stir together graham crumbs, coconut, walnuts, cocoa powder and sugar. Drizzle with margarine and egg; stir until combined.
3. Press crumb mixture into pan. Place a piece of wax paper on top and press with hands till quite firm. Bake for about 10 minutes. Let cool in pan on rack.
4. Filling: in bowl, beat together margarine, custard powder and vanilla. Beat in icing sugar alternately with milk until smooth, adding up to 5 mL more milk if too thick to spread. Spread over cooled base; refrigerate until firm, about 1 hour.
5. Topping: In a metal bowl over a pot of hot water, melt chocolate with margarine. Spread over filling; refrigerate until almost set, about 30 minutes.