

RECIPE

Nanaimo Bars

From Kathy Hoffman

Ingredients

- ¼ cup butter
- ¼ cup sugar
- 5 tbsp cocoa
- 1 tsp vanilla
- 1 egg
- 2 cup graham wafer crumbs, about 28 crackers
- 1 cup coconut
- 3 tbsp milk
- 2 tbsp vanilla custard powder (Jell-O vanilla pudding can be used).
- 2 cup confectioners sugar
- 1 square bitter chocolate

Preparation

1. Put ½ cup butter, sugar, cocoa, vanilla, and egg in bowl surrounded by boiling water and stir well.
2. Add graham wafer crumbs and coconut. Combine well, take mixture off water, and spread into 9x9 inch pan.
3. Cream ¼ cup butter. Add milk combined with vanilla custard powder. Mix into butter, and blend in confectioners sugar. Spread over mixture.
4. Melt chocolate and dribble over the top, running fork over to spread it. Chill in fridge.