

# Nanaimo Bars

## Top layer:

½ c butter (salted or unsalted, your preference) (or use vegan version)  
5 tbsp granulated white sugar  
5 tbsp cocoa powder  
1 tsp (or lid full) pure vanilla extract  
2 c Graham wafer crumbs (or use crushed puffed rice for vegan and gluten free option)  
1 c shredded coconut  
½ c chopped almonds (or walnuts if you prefer)

Cream together butter, sugar, cocoa and vanilla. Add crumbs, coconut, and almonds and mix well. If this mixture is too dry and crumbly, mix in a couple of tbsps of melted butter. Press into a 9x9 inch pan.

## Middle layer:

4 tbsps butter (see above for options)  
2 ½ tbsp Birds custard powder (the best)  
2 c icing sugar  
3 tbsp milk (or vegan version)

Cream together all ingredients until very smooth and thick. Spread on top of the previous layer. Keep at room temperature so that top chocolate layer spreads easier over this layer.

## Top layer:

4 oz (or 4 tbsp) of dark chocolate (Callebaut, is my favorite)  
1 tbsp butter (see above for options)

Melt these two ingredients together and while still warm, spread over the middle layer, ensuring that it covers all the surface, right into the corners. Shake the pan back and forth over/on the countertop to get a smooth chocolate surface. Chill until firm, but before chocolate is too hard, score the top layer or cut all the way through, into whatever size pleases you! Store in fridge or freezer (but don't tell your kids where!).

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