

Nanaimo Bars

Servings: Makes 2 Dozen

Submitted by: Agnes McKellar, High Volume Assembly

½ cup (1 stick) unsalted butter, at room temperature (Bottom Layer)

¼ cup sugar (Bottom Layer)

1 egg (Bottom Layer)

4 tbsp cocoa (Bottom Layer)

2 cups graham cracker crumbs (Bottom Layer)

1 cup sweetened shredded coconut (Bottom Layer)

½ cup finely chopped walnuts (Bottom Layer)

¼ cup unsalted butter (Middle Layer)

3 tbsp milk (Middle Layer)

2 tbsp vanilla custard powder or pudding powder (Middle Layer)

2 cup confectioners sugar, sifted (Middle Layer)

1 (3.4 oz.) pkg. instant vanilla pudding (Middle Layer)

2 cups heavy cream or whipping cream (Middle Layer)

4 squares semisweet chocolate (Top Layer)

2 Tbsp. unsalted butter (Top Layer)

Line the bottom and sides of a 9-by-9 inch pan with foil. Spray with vegetable cooking spray.

Prepare the bottom layer. In a large bowl, cream the butter, sugar, and cocoa. Set over boiling water and stir until mixture resembles custard. Combine crumbs, coconut, and nuts. Combine with the custard, blending well. Spread the mixture in the pan, pressing to form a solid layer. Chill the dish in the freezer while preparing the next layer.

Prepare the middle layer. In a large bowl, cream together the butter, milk confectioners sugar, and instant pudding. Remove pan from the freezer and spread filling over the crumb layer. Do this gently, so the crumbs don't get mixed up in the filling. Refrigerate until set, about 2 hours.

When filling is set, prepare the top layer. In the top of a double boiler, melt the chocolate with the butter. Stir until smooth. Let cool a few minutes, then pour over the custard layer, spreading to the corners. Chill for 5 minutes, then lightly score the chocolate surface into 24 pieces (this will make it easier to slice later). Refrigerate until fully set, about 1 hour.

Lift foil from pan to remove the bars. Cut along the score lines into 24 pieces. Serve chilled or at room temperature.