**Nanaimo Bars**

In groups

**Bottom Layer Ingredients:**

125ml unsalted butter or margarine

65ml white sugar

75ml cocoa

5ml vanilla

1 egg (lightly beaten)

500ml graham cracker crumbs

250ml shredded coconut

125ml chopped walnuts

**Bottom Layer Method:**

1. In double boiler melt butter
2. Add sugar, cocoa, vanilla and egg, stirring constantly until mixed
3. Combine crumbs, walnuts and coconut with mixture; mix well.
4. Press into square pan 8”x8”; place in refrigerator to set.

**Filling Ingredients:**

65ml butter

30ml milk

30ml custard powder

500ml icing sugar

**Filling Method:**

1. Using an electric beater, cream the butter until light and fluffy
2. Gradually work in the icing sugar and custard powder, alternating with the milk and beating well after each addition.
3. Spread evenly over bottom layer and refrigerate until hardened.

**Glaze Ingredients:**

125ml chocolate chips

30ml butter

**Glaze Method:**

1. Melt chocolate and butter in top of a double boiler; stir.
2. Spread evenly and very thinly over filling; do this quickly so mixture does not harden.
3. Score while still soft.
4. To serve, cut in small squares.