

Nanaimo Bars

Mary Broderick
High Commission of Canada in Singapore

Ingredients

Bottom Layer (Base)

- ½ cup butter
- 5 tsp each brown sugar and cocoa
- 1 tsp vanilla
- 1 egg, unbeaten
- 2 cups crushed Graham wafers
- 1 cup unsweetened coconut
- ½ cup chopped walnuts

Middle Layer (Custard)

- 4 tsp melted butter
- 3 tsp milk
- 2 tsp custard powder
- 2 cups icing sugar

Top Layer (Chocolate)

- 4 oz semi-sweet baking chocolate
- 1 tsp butter

Instructions

- Put butter, brown sugar, cocoa, vanilla and egg in a bowl and set in warm water. Stir until butter melts. Add Graham cracker wafers, coconut and walnuts-mix well.
- Press into 9"x9" pan to form base.
- Mix middle layer ingredients and spread onto base.
- Melt butter and chocolate squares on top of double boiler and spread on top.
- Cover and refrigerate

My favourite food memory:

This is the recipe that my mother used for her Nanaimo Bars. They were a favourite treat when we were young and she usually only made them at Christmas time. As kids, we would sneak into the cold storage room to find the containers filled with Nanaimo Bars and I remember her being pretty upset to discover that there weren't very many left for the holiday dessert trays. The hiding spots became more inventive, but we usually managed to find them anyway!