

The Ultimate **NANAIMO BAR RECIPE**



And now the search is over! Hidden (probably in the back of a drawer or high on a shelf in a Nanaimo kitchen) was the ultimate

Nanaimo Bar Recipe

Here it is for the world, and you, to munch, savour and enjoy.
Smooth, scrumptious and delectable!
Cheers & Bon Appétit!

Bottom Layer

½ cup unsalted butter (European style cultured)
½ cup sugar
1 cup coconut

1 egg, beaten
1 ¾ cup graham wafer crumbs
½ cup finely chopped almonds
5 tablespoons cocoa

Melt first 3 ingredients in the top of a double boiler. Add egg and stir to cook and thicken.

Remove from heat. Stir in crumbs, coconut and nuts. Press firmly into an ungreased 8 X 8 pan.

Second Layer

½ cup unsalted butter
2 tablespoons and 2 teaspoons Cream

2 tablespoons vanilla custard powder
2 cups icing sugar

Cream butter, cream, custard powder and icing sugar together well. Beat until light. Spread over bottom layer.

Third Layer

4 squares semi-sweet chocolate (1 ounce each)
2 tablespoons unsalted butter

Melt chocolate and butter over low heat. Cool. When cool, but still liquid, pour over the second layer and chill in refrigerator.

By Joyce Hardcastle

Courtesy of Tourism Nanaimo &
The Best Western Dorchester Hotel

