**Nanaimo Bars**

Source: Canadian Living

[](http://www.google.ca/url?q=http://amandeleine.com/2011/03/20/o-canada-we-miss-nanaimo-bars/&sa=U&ei=TopZU_vFCpSlyASvyILgBQ&ved=0CDsQ9QEwBw&usg=AFQjCNGzvV6ggQrct9LmMDgTS6f_yh3hEA)**Ingredients:**

250 mL graham cracker crumbs

125 mL shredded coconut

75 mL finely chopped walnuts

50 mL cocoa powder

50 mL sugar

75 mL margarine, melted

1. egg, lightly beaten

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| ***Filling***  50 mL margarine  25 mL custard powder  2 mL vanilla  500 mL icing sugar  25 mL milk (approx..) | ***Topping***  160 mL semisweet chocolate chips  15 mL margarine |

**Method:**

1. Preheat oven to 350 F. Spray a square pan with cooking spray.
2. In a bowl, stir together graham crumbs, coconut, walnuts, cocoa powder and sugar. Drizzle with margarine and egg; stir until combined.
3. Press crumb mixture into pan. Place a piece of wax paper on top and press with hands till quite firm. Bake for about 10 minutes. Let cool in pan on rack.
4. Filling: in bowl, beat together margarine, custard powder and vanilla. Beat in icing sugar alternately with milk until smooth, adding up to 5 mL more milk if too thick to spread. Spread over cooled base; refrigerate until firm, about 1 hour.
5. Topping: In a metal bowl over a pot of hot water, melt chocolate with margarine. Spread over filling; refrigerate until almost set, about 30 minutes.