

# Nanaimo Bars II

*Diane Clayton*

*Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991*

## **Yield: 16 squares**

*3/4 cup butter or margarine  
1/4 cup white sugar  
1 egg  
4 tablespoons pure cocoa  
2 cups graham wafer  
crumbs  
1 cup shredded coconut  
1/2 cup chopped nuts  
3 tablespoons milk  
2 tablespoons vanilla  
custard powder  
2 cups sifted icing sugar  
4 squares (1 ounce ea)  
semi-sweet chocolate  
1 tablespoon butter or  
margarine*

## **Preparation Time: 20 minutes**

In the top of a large double boiler, Combine 1/2 cup of the butter, white sugar, egg and cocoa. Stir over boiling water until the mixture resembles custard.

In a separate bowl, mix the crumbs, coconut and nuts. Add to the custard mixture and blend well. Press tightly into the bottom of an ungreased nine-inch square pan.

Cream the remaining 1/4 cup of butter , milk, custard powder and icing sugar. Spread over the nut mixture. Place briefly in the freezer.

In a double boiler, melt the chocolate and one tablespoon of butter over hot water. Spread over the chilled layer.

Refrigerate.

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Per Serving (excluding unknown items): 1861 Calories; 196g Fat (91.9% calories from fat); 21g Protein; 18g Carbohydrate; 7g Dietary Fiber; 622mg Cholesterol; 1622mg Sodium. Exchanges: 1 Grain(Starch); 2 Lean Meat; 0 Non-Fat Milk; 37 1/2 Fat.