

Nanaimo Bar Recipe – Courtesy of Tracks Outdoor Adventures

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Base

2 squares (oz.) semi-sweet chocolate
2 cups graham cracker crumbs
1-cup coconut
1/2 cup softened butter
1/2 cup chopped walnuts
2 tablespoons sugar
1-teaspoon vanilla
1 egg

Filling

1/4-cup butter, softened
3 tablespoons milk
2 tablespoons instant vanilla pudding
2 cups confectioners (powdered) sugar

Glaze

4 squares (oz.) semi-sweet chocolate
1-tablespoon butter
Procedure:

Base

Combine ingredients. Press into 9-inch square cake pan. Chill.

Filling

Combine butter, milk, and custard powder. Blend in confectioner's sugar. Spread over base. Chill at least 15 minutes.

Glaze

Partially melt chocolate and butter. Remove from heat and stir until melted. Spread over custard layer. Chill.
Store in refrigerator, covered, up to 1 month. Makes 24 bars.

Serve chilled. They're rich, so small portions may be appropriate.