



CANADIAN DOUBLE CHOCOLATE NANAIMO BARS

(Adapted from Mumchuk's Canadian Nanaimo Bars)

Bottom Layer

- 1/2 cup unsalted butter
- 1/4 cup granulated sugar
- 1/3 cup unsweetened cocoa
- 1 egg
- 1-3/4 cup chocolate flavored graham cracker crumbs*
- 1 cup flaked coconut
- 1/2 cup finely chopped walnuts

Second layer:

- 1/2 cup unsalted butter
- 3 Tablespoons milk
- 2 Tablespoons custard powder (I used Bird's English custard powder)
- 2 cups confectioners' sugar

Topping:

2/3 cup semi-sweet chocolate chips or 4 ounces semi-sweet chocolate

2 Tablespoons unsalted butter

In a medium saucepan or top of double boiler, melt butter. Stir in sugar and cocoa. Add the egg. Stir cooking until mixture is thickened. Remove from heat. Stir in cracker crumbs, coconut, and walnuts. Stir well until mixture is moistened. Press firmly into foil lined 9x9-inch square pan or glass dish.

In a mixing bowl, cream butter, milk, and custard powder. Gradually beat in confectioners' sugar until light. Spread over the chocolate layer in pan.

In a microwave safe bowl, melt the chocolate chips and butter. Cook on high power for 1 minute or chocolate is melted when stirred. Spread over the custard layer. Place in refrigerator to chill for several hours or until firm. Remove from pan; discard foil liner; cut into 36 squares. Store in refrigerator.

Yield 36 squares

About the recipe: What's the best cookie in Canada? It has to be Nanaimo Bars! They are rich and creamy little bars covered with a thin layer of chocolate and bursting with custard flavor. Oh my! These are perfect little sweet dessert treats for the holidays.