

Nanaimo Bars

Recipe from: myclassscancook.com

Yield: 12 bars



Ingredients:

Base

- ½ cup unsalted butter
- ¼ cup sugar
- 5 tablespoons unsweetened cocoa powder
- ¼ teaspoon kosher salt
- 1 large egg, beaten
- 1 ¾ cups graham cracker crumbs
- ½ cup pecans, finely chopped
- 1 cup unsweetened finely shredded coconut

Filling

- ½ cup unsalted butter, softened
- 3 tablespoons custard powder
- 1 teaspoon pure vanilla extract
- 3 cups confectioners' sugar
- 3 tablespoons heavy cream

Icing

- ¾ cup semi-sweet chocolate chips
- 3 tablespoons heavy cream

Steps:

1. Line an 8" x 8" baking dish with a piece of parchment paper with the sides overhanging and set aside.
2. **Make the base:** Melt the butter in a large heatproof bowl over a saucepan with simmering watering. Whisk in the sugar, cocoa powder and salt. Remove from the heat and slowly add the egg while whisking vigorously. Return the bowl to the heat and cook for 1 - 2 minutes more while continuing to whisk until the mixture is smooth and looks like hot fudge.
3. Add in the graham cracker crumbs, shredded coconut and chopped nuts. Stir well until combined. Transfer the mixture to the prepared pan and using an offset spatula spread the mixture evenly. Place in the refrigerator to chill while preparing the next layer.
4. **Make the filling:** In the bowl of a stand mixer fitted with the whisk attachment, beat the butter, custard powder, and vanilla until well combined. Add in one cup of confectioners' sugar and 1 tablespoon of heavy cream at a time, mixing in between until the mixture is smooth. If the mixture is too thick you can add one more tablespoon of heavy cream.
5. Spread the buttercream mixture evenly on top of the chocolate layer. Smooth with an offset spatula. Place in freezer for 15 minutes while making the icing.
6. **Make the icing:** Melt the chocolate and cream together in a heatproof bowl or measuring cup in the microwave in 20 second increments until the mixture is smooth. Be careful not to burn the chocolate. Pour over the cold buttercream and again, smooth out the top with an offset spatula. Place back in freezer until chocolate is set - about 15 minutes. When ready, pull out the parchment paper and cut into squares making sure to wipe the knife in between each cut so the bars remain clean looking. Store uneaten squares in an airtight container in the fridge for up to one week.